

Mushroom Puffs

Makes 30

These are bite size and served hot.

Ingredients:

- 3 large, dried Shitake mushrooms
- 2 Tbsp. butter
- 1 small shallot
- 10 oz. white mushrooms
- 1/4 tsp. fine sea salt
- 1/8 tsp. recently ground black pepper
- 1/8 tsp. dried thyme
- 1 1/2 tsp. corn starch
- 1 large garlic clove
- 1 7oz. sheet of puff pastry
- 1 egg



Equipment:

- Large skillet
- Rimmed baking pan
- Silicon baking sheet
- Pastry brush

Mushroom Puffs:

<input checked="" type="checkbox"/>	Directions	Min.
	Set out pastry to thaw	1
	Soak 3 large shitake mushrooms in 1/2 cup hot water	
	Peel and finely chop 1/4 cup shallot	2
	Wash and finely chop 10 oz. white mushrooms	3
	Peel, mince, and mash 1 large garlic clove	2
	In a small bowl, beat 1 egg	1
	Strain shitake mushrooms, reserving water	1
	Discard shitake stems. Finely chop caps 1/4 cup	2
	In a medium skillet, over medium heat, melt 2 Tbsp. butter and then sauté shallot until it begins to brown	3
	Add shitake and white mushrooms, 2 Tbsp. of mushroom liquid, 1/4 tsp. salt, 1/8 tsp pepper, and 1/8 tsp. thyme	1
	Turn heat to high and cook to reduce volume by half	
	In a small bowl, mix 1 1/2 tsp. cornstarch with 1 1/2 tsp. mushroom soaking liquid	1
	Turn down heat on pan to medium and then add the garlic and cornstarch. Heat to simmer.	1
	Remove pan from heat and allow to cool to room temperature. Preheat oven to 400 degrees	
	Line a baking pan with a silicon baking sheet	1
	Unfold pastry and cut into three strips, 3 1/4" wide	1
	Place 1/3 of the mushroom mixture on each strip in a column from end to end.	1
	Brush long edge of each strip of dough with water. Fold over filling and press seam to seal. Lay seam down.	2
	Transfer logs to a baking sheet and place in the freezer	5
	Cut logs at 1" intervals diagonally into individual puffs	2
	Brush top of each puff with egg	2
	Bake and then serve warm	17
	Total	64