



Wild Mushroom Feuilletee

This appetizer is one of my favorites and always gets rave reviews.

Feuilletee Ingredients: 8 - 4"X4" puff pastry squares, 1 egg slightly beaten, 2 Tbsp poppy seeds, & 2 Tbsp sesame seeds.

Filling Ingredients: 1/2 C butter, 2 shallots, chopped, 2 cloves garlic, chopped, 1 Cup each of sliced White, Shitake, & Cremini mushrooms, 1 C white wine, 1/4 C beef broth, 1 tsp Thyme, Salt and Pepper.

Garnish Ingredients: 1/2 red pepper, finely chopped, 1/3 C chives, finely chopped.

Instructions: Preheat oven to 375. Grease baking sheet with butter or butter flavored cooking spray. Place pastry squares on baking sheet and brush with egg. Sprinkle diagonally, half with poppy seeds and the other half with sesame seeds on each square.

Bake 15 minutes or until golden and puffed.

In a large sauté pan, over medium heat, melt the butter. Add shallots, and cook until translucent about 3 minutes. Add garlic and mushrooms and sauté until liquid is almost evaporated. Season with salt and pepper. Remove mushrooms from pan, leaving the liquid.

Place pan back on the heat, add cream, wine, broth and thyme, and simmer 4 minutes. Return mushrooms to pan and adjust seasoning.

Split pastry squares horizontally into top and bottom halves. Place on warmed plates. Spoon mushroom mixture onto bottom half and cover with top half. Garnish with red pepper and chives. Serves 8