

# Crunchy Shiitake tartlet, button mushroom flakes, truffle oil

Recipe for 12 tapas



## Description

A tartlet that will melt your guests, mushroom lovers will be happy.

## Note

You can use an unclarified butter, but beware of staining, which is often faster.

Be careful with Phyllo dough, which is very fragile and tears easily, so be delicate.

When in contact with a hot product, cling film prevents the product from forming a crust, which can later lead to lumps.

It is important to prune mushrooms at the last moment, otherwise they will quickly turn black.

## Ingredients

### Tartlet base

- 3 Leaf(ves) Phyllo dough
- 100 Gr Clarified butter
- 50 Gr Grated parmesan
- Salt and pepper

### Shiitake mousseline

- 250 Gr Shiitake mushroom
- 8 Sprig(s) Thyme
- 5 Clove(s) Garlic
- 150 Ml Cream 35%
- 100 Gr French shallot
- Salt and pepper

### Finishing and dressing

- 6 Unit(s) Button mushrooms
- 5 Ml Truffle oil
- Salt and pepper

## **Preparation**

- Preparation time **45 mins**
- Preheat your **Oven** at **350 F°**

### Setting up

Peel the shallots and garlic cloves.

Thin out the thyme sprigs.

Finely chop shallots, garlic cloves and thyme leaves.

Rub the mushrooms with a damp cloth if necessary. Coarsely chop the Shiitake.

Grate the Parmesan cheese, if you have a block.

Make sure your Phlo dough is well thawed.

### Tartlet base

Lay a sheet of Phylo pastry on the counter and brush it with clarified butter. Sprinkle the grated Parmesan over the entire surface.

Repeat the operation a second time, then place a final sheet (the third) on the top and brush with clarified butter.

Using a cookie cutter, cut the Phylo pastry to fit the shape of your tartlet molds.

Bake in the oven for 6 to 8 minutes, depending on the size of your molds.

### Shiitake mousseline

In a hot frying pan with olive oil, sauté the Shiitake with the shallots and thyme, adding the garlic at the end.

Immediately add the cream, reduce by half, pour into a blender and blend.

Set aside in the fridge on a tray, covered with cling film.

### Finishing and dressing

Fill your cold tartlet shells with the cold mushroom mousseline.

Using a teaspoon, drizzle the truffle oil over the mousseline.

Just before serving

Remove the stems from the button mushrooms, thinly slice the mushroom heads and cover the surface of the Shiitake mousseline like fish scales.

Add a pinch of fleur de sel.

**Bon appétit!**