

# Sauté of mushrooms on crispy puff pastry, Migneron cheese melt |

**Recipe for 4 servings**

## Description

Mixture of button and shiitake mushrooms sautéed and deglazed with white wine and grainy mustard served on a small circle of puff pastry and baked with a square of cheese.

## Note

Never wash your mushrooms in water because they are like little sponges. Use a brush or damp cloth to remove any dirt.

## Ingredients

### For the sauté of mushrooms

- 150 Gr Button mushrooms
- 150 Gr Shiitake
- 120 Gr French shallot
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 100 Ml White wine
- 100 Ml Cream 35%
- 15 Ml Grainy mustard
  
- Butter
- Salt and pepper
- Olive oil

### For the crispy puff pastry bites

- 0.50 Leaf(ves) Puff pastry
- 120 Gr Migneron de charlevoix cheese
  
- Butter
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

### General preparation

Cut the button mushrooms into small dice. Remove the feet and slice shiitake mushrooms. Chop the white onion and garlic. Chop the thyme. Cut cheddar into 12 squares.

### Crispy puff pastry preparation

Cut circles of puff pastry using a cookie cutter. Place the circles on a baking sheet covered with parchment paper and cover with parchment paper and second baking sheet. Bake for 15 to 20 minutes or until golden brown.

### Sauté of mushrooms preparation

In a pan, drizzle some olive oil and add a knob of butter. Sauté the onions and the mushrooms over

high heat. Season with salt and pepper. Add the chopped thyme and cook a few minutes, until lightly browned. Add chopped garlic and cook for one minute before deglazing with white wine. Let reduce by half. Stir in cream and mustard. Simmer 3 to 4 until the sauce thickens.

To serve

Place the mixture on the circles of puff pastry then cover with a square of cheddar. Bake in the oven for 3-4 minutes to melt the cheese. Serve immediately.

**Bon appétit!**