

# Sauté of mushrooms on crispy puff pastry with melting old cheddar

**Recipe for 4 persons**

## Description

Mixture of button and shiitake mushrooms sautéed and deglazed with white wine, grainy mustard and peppercorn sauce mix served on a small circle of puff pastry and baked with a square of cheddar.

## 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
- 1 Unit(s) Onion
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 100 Ml White wine
- 100 Ml Cream 35%
- 15 Ml Grainy mustard
- 1 Bag(s) Peppercorn sauce mix
  
- Olive oil
- Salt and pepper
- Butter

### For the crispy puff pastry bites

- 0.50 Leaf(ves) Puff pastry
- 75 Gr Old cheddar
  
- Olive oil
- Salt and pepper
- Butter

## 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. Mix the peppercorn sauce mix in the water, bring it to boil and let it cook on medium heat for 3 minutes.

### 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 with the peppercorn sauce mix. 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!**