



MUSHROOMS IN BRANDY THYME CREAM ON PUFF PASTRY

A mix of mushrooms simmered in cream spiked with brandy and thyme is amazingly aromatic and sumptuously delicious. Feel free to add a few drops of truffle oil before serving, if it catches your fancy.

Serves 6

INGREDIENTS

1 Tbsp (15 g) butter
2 lbs. (900 g) mixed mushrooms, including cremini, oyster (or king oyster) and shiitake, sliced into evenly sized pieces
1 shallot, minced
2 tsp chopped fresh thyme

1 Tbsp green peppercorns, drained (optional)
2 Tbsp brandy
1 cup (250 mL) whipping cream
Salt & pepper
Baked puff pastry squares or vol au vents (see note) OR toasted baguette slices

1. Melt the butter in a large sauté pan over medium-high heat. Add the mushrooms and sauté until tender and almost all liquid has evaporated, about 7 minutes. Add the shallot, thyme and green peppercorns (if using) and cook 1 minute. Add the brandy, stir in, then add the cream. Reduce the cream for a minute or 2, until thickened slightly. Season to taste.

This can be made ahead, chilled and reheated to serve. Spoon the warm mushrooms and sauce over baked puff pastry portions or toasted baguette.

FOR PUFF PASTRY SQUARES:

1. **Preheat the oven** to 400°F (200°C) and line a baking tray with parchment paper.
2. **Roll out the puff pastry** on a lightly floured surface to an 8 × 12-inch (20 × 30 cm) rectangle. Trim away the rough edges so that you are left with a more precise 8 × 10-inch (20 × 25 cm) rectangle. Use a pastry wheel or knife to cut into six 3-inch (7.5 cm) squares. Place on the baking tray and dock the pastries with a fork. Brush the pastries with egg wash and bake for about 25 minutes, until puffed and a rich golden brown on top. Cool the pastries on the tray on a rack until ready to assemble. (You can bake the pastry a day ahead and store on the counter in an airtight container.)



Suggested Wine Pairing: VQA Chardonnay

Malivoire Wine Co. 2019 Estate Grown Chardonnay

Lighthall Vineyards 2018 Chardonnay

Featherstone Estate Winery 2019 Canadian Oak Chardonnay