



COOK, DRINK, LEARN with Acquiesce Winery • 6 February 2021



## Feuilletés aux Champignons Sauvages

*½ pound all-butter puff pastry  
3 tablespoons unsalted butter  
2 ounces chopped shallots  
6 ounces wild and cultivated mushrooms  
1 tablespoon chopped tarragon  
½ cup white wine*

*2 tablespoons Cognac  
½ cup heavy cream  
additional unsalted butter, about 1 tablespoon  
salt and pepper  
parsley  
egg yolk*

Preheat oven to 400°F. Cut four 4-inch squares of puff pastry. Place two on a parchment-lined baking sheet. Using a very sharp knife, cut a square from the center of the other two pieces of dough to create the sides and top of the feuilleté box. Brush the bases lightly with water and place the cut sides and tops onto the bases; press together gently. Stir the yolk then brush the tops of the pastry with yolk, being careful not to let it get on the sides (that will keep it from “puffing”). Bake for 12 minutes and remove from the oven. (Leave oven on.) Using a serrated knife, cut around the edges of the “top” and then, using a small spatula, remove the center tops and reserve (they may need an extra couple of minutes in the oven). Sauté the shallots in 3 tablespoons unsalted butter. When soft, add the wild mushrooms and tarragon, and cook until mushrooms are golden-brown. Deglaze with white wine and reduce by half. Add Cognac, cook a couple of minutes, then add the cream and cook for another 4-5 minutes. Finish with the remaining tablespoon of butter while seasoning to taste with salt, pepper, and parsley. Divide filling between two boxes, and cover with reserved puff pastry top. Serves 2.