

Mushroom puff pastry, Comté cheese shavings, pesto

Recipe for 12 tapas

Description

Bite sized mushroom puff pastry enhanced by an aged French cheese and a pesto sauce.

Note

If the puff pastry is not pre rolled, try and make sure that it isn't thicker than 0.5 cm.

Ingredients

Mushrooms

- 24 Unit(s) Button mushrooms
- 2 Clove(s) Garlic
- 1 Unit(s) Shallot
- 3 Sprig(s) Thyme
- 2 Drop(s) Truffle oil

Herb oil Pistou

- 10 Sprig(s) Parsley
- 10 Sprig(s) Basil
- 10 Sprig(s) Tarragon
- 20 Sprig(s) Chives
- 1 Unit(s) Lemon
- 150 Ml Vegetable oil

Pastry

- 1 Unit(s) Puff pastry
- 24 Chips Comté cheese
- 1 Unit(s) Egg

Preparation

- Preparation time **45.00 mins**
- Preheat your **Oven** at **400.00 F°**

Preparation

Mince the Mushrooms. Finely mince the garlic. Mince the French shallots and pluck the thyme. Juice the lemon. Cut all the herbs for the pesto sauce. Make 24 squares (5cm) from the puff pastry sheets.

Mushrooms

In a hot pot with oil and a knob of butter start by cooking the mushrooms. Add the garlic, shallots and thyme. Once cooked, let rest until cool. In a food processor, mix until you have a smooth texture. Season to taste with salt, pepper and truffle oil. Transfer to a pastry bag.

Pistou

Combine all of the ingredients in a blender and blend until smooth. Season to taste with salt and pepper.

Cooking and finalizing

Place the puff pastry squares on a baking sheet lined with parchment paper or a silicone sheet. Brush the top of each pastry with the egg mixture. Place a little bit of the mushroom mix in the center of each pastry. Transfer to the oven for 10-15 minutes.

Plating

On your serving dish, place the puff pastries and garnish with the Comté cheese shavings and the pistou.

Bon appétit!