

Mushroom ragout vol-au-vents with creamy Maille mustard with chablis and black truffle sauce

Recipe for 4 persons

Description

Puff Pastry filled with a button mushroom ragout, creamy sauce with Maille mustard with chablis and black truffle.

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
- 1 Unit(s) French shallot
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 100 Ml White wine
- 100 Ml Cream 35%
- 15 Ml Maille mustard with chablis and black truffle
- Olive oil
- Salt and pepper
- Butter

For the crispy puff pastry bites

- 0.50 Leaf(ves) Puff pastry
- Olive oil
- Salt and pepper
- Butter

Preparation

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

Preparation

Cut the mushrooms in quarters. Chisel the french shallot. Chop finely the thyme and garlic.

Preparation of Puff pastry

With round cookie cutters of different sizes, cut puff pastry leave in circles. Place the larger circles on baking pan covered with parchment paper, and top it with a smaller circle you have removed the center for a vol-au-vent pastry shape. Bake in the oven for 15 to 20 minutes. Pastry should have a nice golden color when out of the oven.

Preparation of Mushroom ragout

In a hot pan, drizzle a little olive oil with a nut of butter and cook the shallots and mushrooms at high temperature. Season with salt and pepper. Add the thinly chopped thyme and keep on cooking

for a few minutes, until all is goldened. Add in the chopped garlic, continue cooking for about a minute, then deglaze with the white wine. Let it reduce in half. Stir in the cream and the mustard with chablis and black truffle, then let it simmer for 3 to 4 minutes until the sauce thickens.

To serve the vol-au-vents

Put the mushroom ragout at the center of the vol-au-vent and garnish with the sauce around it.

Bon appétit!