

Mushroom and Smoked Gouda Puff

Crystal Jo Bruns - Iliff, CO
Taste of Home Annual Recipes - 2020

Servings: 8

4 1/2 teaspoons butter
1/2 cup sliced fresh mushrooms
1/2 cup sliced baby portobello mushrooms
1/4 cup fresh shitake mushrooms, chopped
1 shallot, minced
2 teaspoons fresh thyme, minced
1/4 teaspoon salt
1/8 teaspoon pepper
1 sheet frozen puff pastry sheet, thawed
1/2 cup smoked Gouda cheese, shredded
1 large egg
2 tablespoons water

Preparation Time: 30 minutes

Bake Time: 30 minutes

Preheat the oven to 350 degrees.

In a large skillet, heat the butter over medium-high heat. Add the mushrooms and shallot. Cook and stir until tender, about 5 minutes. Stir in the thyme, salt and pepper.

Unfold the puff pastry. Spread the mushroom mixture to within one inch of the edges. Sprinkle with the cheese. Roll up jelly-roll style. Pinch the seam and ends to seal. Place on a parchment-lined baking sheet, seam-side down.

In a small bowl, whisk the egg and water; brush over the pastry. Cut slits in the top.

Bake until golden brown, about 30 minutes.

Let stand for 10 minutes before cutting.

Per Serving (excluding unknown items): 227 Calories; 17g Fat (65.7% calories from fat); 5g Protein; 15g Carbohydrate; 1g Dietary Fiber; 40mg Cholesterol; 236mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 3 Fat.

