

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Wild Mushroom and Truffle Vol-au-vent

BY CHEF MARTY SLAVIN

Ingredients

1 sheet frozen puff pastry,
thawed but very cold

1 ½ tbsp. unsalted butter

8 oz. mixed wild mushrooms

1 whole smashed garlic clove

2 stems fresh thyme

1 tbsp. dry white wine

2 tbsp. crème fraîche

1 fresh or preserved black
truffle

Directions

Preheat oven to 400°F.

Lightly flour a cutting board and place the pastry on it. Cut out 9 circles from the pastry using a 2.5" biscuit cutter. Use the 1.5" cutter to make an indent (but not all the way through) in the center of each pastry circle. Bake the puff pastry for 20 minutes.

Meanwhile, melt the butter in a wide sauté pan. Add mushrooms, garlic and thyme. Sauté mixture over medium heat until the mushrooms have greatly shrunk in size and pan has dried out, approximately 4 minutes. Season with salt and pepper and add the wine.

Reduce wine and remove the garlic and thyme stems from the pan and take off the heat. Stir in the crème fraîche.

Using a paring knife, gently remove the center disk from each pastry shell. Reserve. Fill the cavity with the mushroom mixture, shave truffles over them and replace the pastry disk.