

Wild Mushroom Puff Pastry

Recipe by Stephen Pavy

Serves: 8 (Main portions)

Serve with [Joseph Phelps Vineyards Fogdog Pinot Noir](#)

- 2 Tbsp. Olive Oil
- 28 oz. Wild mushrooms (if you can't get fresh wild mushrooms, use an assortment of high quality store bought)
- 1 tsp. Chopped basil
- 1 tsp. Fresh ground black pepper
- 1 cup Beef espagnole (beef stock thickened with flour and butter; make a roux like you would for many sauces and use homemade beef stock or high quality store bought)
- 8 Puff pastry cases (e.g., triangle or *vol au vents*)

For Salad:

- 10 oz. Extra virgin olive oil
- 3 ½ oz. Balsamic vinegar
- 1 tsp. Fresh ground black pepper
- 14 oz. Red mustard leaves or other fresh greens with a slightly bitter, earthy character like arugula, watercress, or mesclun
- 1 Red pepper cut into thin strips

Heat olive oil in a frying pan over medium heat. Add mushrooms and cook for 4 - 5 minutes. Add basil, pepper, and beef espagnole and braise for 5 minutes.

Preheat pastry cases in a 325 degree oven for 5 - 8 minutes. Remove and spoon in the mushroom mixture. Return to 350 degree oven and bake until pastry and filling is warmed through.

In a bowl, whisk together oil, balsamic vinegar, basil, and pepper. Mix well. Toss red mustard leaves and strips of pepper together and mix with dressing as desired. Save the remaining dressing for future use, or, just make a smaller amount using a 3:1 ratio of oil to vinegar and season to taste.

Serve the warm pastry cases filled with mushrooms on a serving plate with the dressed salad.