

Wild Mushroom Patavier



Serves: 4

Preparation Time: 20 minutes

Cooking Time: 20 minutes

Ingredients:

- 60g swiss brown mushrooms
- 60g shitake mushrooms
- 30g porcini mushrooms
- 400g puff pastry
- 1/4 bunch thyme
- 50g Western Star Butter
- 3 cloves garlic
- 1/4 onion
- 1 egg

Method:

- Sauté diced onion and garlic, add diced mushroom and Western Star Butter and slowly cook down. Add thyme and cook for another 10 minutes. Season and allow to cool.
- Defrost pastry and cut into rounds for base and smaller rounds for lid.
- Place mushroom mix onto puff pastry. Brush egg mix around edge of pastry. Place lid on pie. Slice into pie, sweeping on an angle from top to bottom. Brush egg mix over and bake at 170°C for 20 minutes.



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