

# Cantiga's Kitchen

## Portobello Strudel

(Serves 6)

### Ingredients:

6 cups portobello mushrooms, sliced or chopped (you may substitute a portion for shiitakes or oysters)

1/2 cup onion, chopped

2 Tbsp butter

1 tsp fresh or 1/2 tsp dried tarragon or basil

2 tsp cornstarch

2 Tbsp Parmesan cheese

1 Tbsp Dijon mustard (Grey Poupon works well)

1 sheet frozen puff pastry

### Directions:

Sauté mushrooms and onion for 3-5 minutes in butter, just long enough to soften. Cool slightly and gently stir in tarragon or basil, cornstarch, Parmesan and mustard. This can be done several hours or even a day ahead.

Defrost frozen puff pastry sheet (30 minutes at room temperature). Carefully unfold sheet, dust with a little flour, and roll out in each direction to approximately 10 x 15 inches. Trim edges if uneven. Spoon mushroom mixture evenly along longer side of pastry. Moisten opposite long edge of pastry with water so it will seal. Roll carefully like a jelly roll, tucking in ends to form a long package. Place seam side down on lightly greased baking sheet.

Brush with a little egg (or egg substitute) and water, or melted butter. Make 2 or 3 slashes across top of pastry with sharp knife (to let steam escape). Bake at 400 degrees F for 20-30 minutes until golden brown, or at 350 degrees F for 35-40 minutes.

Allow to cool briefly. Cut off pastry ends and slice strudel into 6 slices.

Enjoy with Cantiga Wineworks  
Cabernet Sauvignon or Cab-Shiraz!

