

Mushroom Puff Pastry Galette

Suggested Pairing: Rescue Dog Wines 2021 Chardonnay

Serves 2-4 as a main course; 6-8 as an appetizer

- 1 sheet of high-quality frozen puff pastry dough (approximately 14 OZ), thawed according to instructions on package
- 2 TB butter
- 1 LB mixed mushrooms (such as chanterelle, cremini, oyster, shitake), cleaned, stemmed if needed, and cut or torn into bit-sized pieces
- ¾ C thinly sliced shallot (approximately 2 medium shallots)
- 2 cloves garlic, peeled and finely chopped
- 2 TB tomato paste
- 4 FL OZ white wine
- 2 TB smooth Dijon mustard
- 1 TSP stemmed and roughly chopped fresh thyme
- ½ C roughly chopped toasted walnuts
- salt
- pepper
- 1 TB finely chopped fresh parsley leaves
- 1 TSP lemon zest



Directions

1. Preheat the oven to 400°F. Prepare a large baking sheet by covering it with a sheet of parchment.
2. Preheat a large skillet over medium-high heat, then add butter.
3. When the butter has melted and the foam is beginning to subside—but before it browns—add the mushrooms and sauté, stirring occasionally, until their moisture has cooked out and they begin to brown, about 10 minutes.
4. Reduce the skillet's heat to medium and add the shallots and garlic. Cook, stirring frequently, until the shallots have softened, about 3–4 minutes.
5. Add the tomato paste and continue to cook, stirring frequently, until the paste turns a lighter shade of red and begins to caramelize, about 2 minutes.
6. Add the wine, mustard, and thyme and raise the heat back to medium-high. Cook, scraping up any browned bits of mushroom, until the wine has mostly evaporated and all alcohol vapors have cooked off, about 2–3 minutes.
7. Remove the mushroom filling from heat and stir in the walnuts. Season to taste with salt and pepper; the filling should be well seasoned.
8. Prepare the thawed puff pastry dough by slowly, gently stretching the rectangle to a square. Place the dough in the center of the lined baking sheet. Leaving a 1½-inch frame-like border along the outer edge, prick the center of the pastry dough with a fork. This will prevent air bubbles from forming at the bottom of the galette as it bakes.
9. Spoon the mushroom filling evenly within the fork-pricked portion of the pastry dough, preserving the 1½-inch border of dough along each side.
10. Using a pastry brush, gently dampen the edges of the dough with a little cold water. Pull the edges of the dough up around the filling to form the galette's outer crust.
11. Place the galette in the oven on a center rack and bake until the dough is a rich golden brown, about 25–30 minutes. If your oven heats unevenly, make sure to rotate the baking sheet 180° halfway through cooking.
12. While the galette is baking, combine the parsley, lemon zest, and a scant pinch of salt and pepper in a small bowl. Use a fork to gently mix.
13. Let the galette rest for 5–10 minutes. Top with parsley-lemon zest mixture and serve.

