



WILD MUSHROOM
and
CARMELIZED ONION
PUFF

Trefethen

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INGREDIENTS

½ sheet of puff pastry, about 7 oz
¼ cup Cabernet Sauvignon
½ Tbsp soy sauce
½ tsp kosher salt
2 Tbsp Trefethen extra virgin olive oil
1 lb wild mushrooms, cleaned and roughly chopped
3 Tbsp unsalted butter
1 garlic clove, minced
2 sprigs fresh thyme
2 yellow onions, thinly sliced (about 3 cups)
2 sprigs fresh thyme
2 large eggs, beaten
freshly ground black pepper
kosher salt
water, as needed
6 oz fresh goat cheese, crumbled (optional)

TREFETHEN WINE PAIRING

Cabernet Sauvignon: *Ripe, focused flavors of cherry, boysenberry, and black currant with soft notes of cedar, bay leaf, and a savory earthiness. On the palate, this wine has a fruit-driven entry balanced with firm tannins that give way to a lush, lingering finish.*

PROCEDURE

1. For the mushroom mixture, stir together wine and soy sauce in a small bowl. Heat a 12-inch heavy skillet over moderately high heat until very hot. Add the olive oil, then mushrooms, and stir until softened, about 5 minutes. Add 1 Tbsp butter and garlic and sauté, stirring until butter is absorbed. Add the wine mixture and cook until all liquid has been absorbed. Remove from heat but keep warm.
2. To caramelize onions, melt the remaining butter in a large skillet over medium heat. Add onions to the skillet, stirring gently to coat with the butter. Add the 1/2 tsp of salt and fresh thyme. Reduce heat to low and continue cooking for 30-40 minutes, scraping up any liquid that forms on the bottom of the skillet with a wooden spoon. Onions will soften and color, then become blond and jammy. Once they start to smell like caramel, they are done! For a more deep caramelized flavor, keep cooking. When you're happy with the taste, remove from the pan onto a dish to cool, removing thyme sprigs.
3. To assemble the puff, preheat the oven to 450F. Roll out pastry on a floured surface until ¼ - ½ inch thick, and then place on a baking sheet. Poke pastry with the tines of a fork to keep it from puffing up, and spread the onion mixture evenly on top, leaving a 1-inch border around the edges. Spread the mushrooms atop the onions. Using a pastry brush, brush borders with egg wash.
4. Transfer puff pastry to the oven to bake for about 20-25 minutes or until the dough has risen and cooked through. Remove from the oven and top with goat cheese while hot. Drizzle with olive oil and season with additional pinch of salt and fresh pepper, if desired. Enjoy.