



Mushroom Strudel with Goat Cheese

SERVES: 5

¼ cup	olive oil
1.8 kg	mushrooms, sliced ¼ inch thick
30 ml	shallots, finely chopped
30 ml	garlic, finely chopped
170 g	goat cheese, at room temperature
10 ml	chives, chopped
5 ml	thyme, chopped
As needed	salt
As needed	black pepper
10 each	phyllo dough sheets
125 ml	clarified butter, melted
250 ml	Madeira Sauce
30 ml	sour cream

METHOD

1. Heat some of the oil over medium high heat in a large sauté pan. Saute the mushrooms until they are golden brown. Drain any liquid that accumulates in the pan. Remove the mushrooms and set aside.
2. In the same pan, sauté the shallots and garlic until the shallots are lightly browned, about 5 minutes. Add the sautéed mushrooms back to the pan.
3. Reduce the heat to medium low and deglaze the pan with the sherry. Cook until the liquid reduces and becomes slightly syrupy. Remove the pan from the heat and allow it to cool to room temperature.
4. Stir in the goat cheese, chives, and thyme. Season with salt and pepper.
5. For each strudel, brush 1 sheet of phyllo dough with butter. (Keep the remaining phyllo covered with plastic wrap and a damp cloth to prevent the sheets from drying.) Repeat the process to create a total of 5 layers.
6. Spread ½ of the mushroom cheese filling over the top sheet of phyllo, leaving a 1 inch space around the edges of the dough. Roll tightly, folding in the edges, to form a log. Place seam side down onto a half sheet pan. Repeat the process to form a total of 2 strudels.
7. Bake at 375 F for 30 minutes or until golden brown and crisp. Slice into 5 servings and serve with the sauce and sour cream.