

## Wild Mushroom Baklava

Featured in SRQ Magazine September 2008



Serves four.

### Ingredients:

- 1 shallot, chopped
- 3 garlic cloves, chopped
- 1 tablespoon butter
- 2 cups sliced white mushrooms
- 1/2 cup sliced portabello mushrooms
- 1/2 cup sliced shiitake mushrooms
- 1/2 cup cream sherry
- 1/2 cup panko breadcrumbs
- Salt and pepper
- 3 sheets Phyllo dough
- 1/2 stick melted butter, warm

### Method:

Sauté garlic and shallots in one tablespoon butter roughly three to four minutes (until translucent) over medium heat. Add all the mushrooms, reduce heat to low and continue stirring for a half an hour over low heat. After a half hour has passed, add the 1/2 cup sherry and cook for approximately five minutes. At this point, the mushroom mixture should be moist but not wet. Stir in just enough breadcrumbs to thicken the mixture to a consistency of mashed potatoes. Season with salt and pepper. Cool.

Spread one sheet of phyllo onto a dry working surface. Brush thoroughly with melted butter. Repeat with the remaining sheets, placing a sheet of phyllo atop the prior and brushing with butter.

Form the cool, dry mushroom mixture along one long side of the phyllo sheet, shaping into a 1" wide, 1" high mass. Roll the pastry dough tightly like a jelly roll, brushing all the while with butter at the bottom of the pastry. Bake in a 400-425 degree oven for approximately ten minutes, or until brown and crispy on the outside. Slice with a serrated knife on the diagonal and serve.