

# Mushroom Millefeuille



**Serves 4**

**Prep 25 mins**

**Cooking 30 mins**

**Challenge**

## Ingredients

500g all-butter puff pastry  
pinch of paprika, optional

## For the garnish

handful girolles mushrooms, chopped  
knob of butter  
squeeze of lemon juice  
small handful chives, chopped, to garnish

## For the filling

2 shallots, finely chopped  
450g chestnut mushrooms, finely chopped  
25g butter  
salt and freshly ground black pepper  
small bunch tarragon leaves, chopped  
splash of Madeira  
200ml double cream

1. Preheat the oven to 180C/350F/Gas 4.
2. Roll the pastry out into a large rectangle,  $\pm$  2mm thick. It needs to be large enough so that after baking you can use a biscuit cutter to make 12 circles  $\pm$  7.5cm diameter.
3. Place onto a baking sheet and prick with a fork (you may need to divide the pastry between 2 baking sheets). Sprinkle with paprika, if using, and put another baking sheet on top to prevent the pastry from puffing up too much as it bakes.
4. Bake for 20 mins, or until crisp & golden-brown. Remove upper tray & set aside to cool.
5. For the filling, fry the shallots and mushrooms in butter. Season with salt, pepper and the tarragon, followed by a glug of Madeira and the cream. Let it bubble away until reduced in volume by about a third. Transfer to a food processor or blender and blend to a mousse consistency. Spoon into a piping bag fitted with a medium-sized plain nozzle.
6. For the garnish, fry the girolles in a separate pan with a knob of butter for 2-3 minutes until softened. Finish with a squeeze of lemon juice.
7. To assemble, cut out twelve circles of pastry using a biscuit cutter. The circles should be about 7.5cm across. Pipe a good amount of the mushroom mousse neatly onto a pastry circle. Top with another circle of pastry and another layer of mousse. Finish with a final circle of pastry and decorate with the girolles and chives. Repeat until you have used up all the pastry circles.