



## CHEF TONEGUZZO'S BAKED MUSHROOM & GOAT CHEESE STRUDEL

INGREDIENTS	VOLUME
Phyllo pastry	1 pack
Red pepper—cut into strips	1 pc
Mixed mushrooms (potabella, cremini, shitake, etc)	2 lbs
Shallots—finely diced	2 pcs
Goat cheese	4 oz
Basil—fresh, shredded	1 bunch
Sprigs fresh italian parsley—chopped	2 pcs
Salt and pepper	to taste
Butter—melted	4 oz
Sour cream or yogurt	8 oz
Sprigs fresh dill—choped	2 pcs

### METHOD

1. Defrost phyllo pastry
2. Dice shallots, cut red pepper, wash, trimm and slice mushrooms.
3. Lightly fry shallots and peppers in a small amount of butter. When soft add mushrooms and continue cooking until all moisture evaporates.
4. Turn off heat, add herbs and goat cheese, stir the mixture until the cheese melts into the mushroom. Season to taste and let cool.
5. Unfold phyllo pastry one sheet at the time, brush with melted butter. Build up 4 layers of phyllo on top of each other.
6. Placed cool mushroom mixture in a log shape and roll the phyllo pastry into a cylinder. Cut into individual pieces, brush with butter and place on baking tray.
7. Bake in a pre-heated oven (400f) for 20 minutes or until pastry is golden brown.
8. Serve with sourcream mixed with fresh dill.