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Crab-Mushroom Puff Pastry with Blue Cheese and Gruyere

By Susie Iventosch



Photos Susie Iventosch

(Makes approximately 2 dozen appetizer pieces, or 6 large pieces to serve as a side dish to dinner, soup or salad.)

INGREDIENTS

1 and 1/2 sheets puff pastry
3 tablespoons olive oil
1 pound cremini or shitake mushrooms, caps and stems, chopped
1 large shallot, finely diced and sautéed until translucent
1 cup grated Gruyere cheese
1/2 cup crumbled blue cheese
1/2 cup roasted red bell pepper, chopped
1 tablespoon minced fresh tarragon
1/2 to 1 cup lump crab meat (your choice, depending upon how much you love crab)
Salt and pepper to taste

DIRECTIONS

Preheat oven to 400 degrees. Roll out the puff pastry onto a baking sheet lined with parchment paper. Cut into desired sizes. Poke pastry with a fork so the pastry does not puff too unevenly while baking. With a knife, make a line around the edges of the piece of puff pastry, about 1/2 inch from outside edge, forming a sort of frame. Bake for 10 minutes, or until golden brown. Remove from oven and cool.

Meanwhile, in a large sauté pan, cook shallots in olive oil until translucent. Add mushrooms and cook until beginning to brown. Remove and cool to room temperature. Add chopped roasted red pepper, both cheeses, tarragon and crab meat. Season to taste with salt and pepper. Spread mixture over pre-baked puff pastry and bake again at 400 degrees until cheese is melted and just beginning to brown. Cut into desired number of servings for appetizers or side dishes. Enjoy!



Photo Susie Iventosch



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