

Mushroom Morsels

4 Tbsp. butter

¼ c. minced shallots

4 oz. cremini mushrooms, diced

4 oz. shitake mushrooms, diced

1 Tbsp. fresh thyme leaves

2 Tbsp. Madeira

1 ½ Tbsp. flour

1 c. heavy cream

¾ c. shredded mozzarella

Purchased phyllo shells

Grated parmesan for topping

In a large skillet, melt butter. Stir in shallots to soften. Add diced mushrooms and cook 10 minutes, stirring occasionally. Add thyme to pan, then deglaze with Madeira. Remove from heat; sprinkle in flour and stir to coat. Return to heat; add cream and stir until mixture begins to thicken. Add mozzarella and continue stirring until combined. Spoon mushroom filling into prepared phyllo shells and top with a sprinkle of parmesan before serving.

Accompany with Cooper-Garrod Pinot Noir

www.garrod farms.com