

Chanterelle Mushroom Hand Pies

<http://userealbutter.com/2013/10/20/chanterelle-mushroom-hand-pies-recipe/>

2 tbsps butter, unsalted
1/2 lb. fresh chanterelle mushrooms (or other mushroom, but chanties are the best),
brushed clean and sliced
2 cloves garlic, minced
1/3 cup white wine
1/2 cup heavy cream
1 tsp thyme, chopped
salt to taste
black pepper, freshly ground to taste
2 slices bacon, cooked and crumbled
2 oz. Gruyère cheese, shredded
1 lb. puff pastry dough

egg wash

1 egg yolk
1/2 cup heavy cream

Make the chanterelle filling: Melt the butter in a sauté pan over high heat. Add the mushrooms and sauté until cooked. Toss the garlic into the pan and sauté until the garlic becomes fragrant. Pour in the white wine and let the wine come to a boil. Let it boil until the liquid is gone. Stir the cream and thyme into the pan and reduce the heat to medium. Simmer the sauce until the cream thickens to the consistency of a thick gravy. Remove from heat. Season with salt and pepper to taste. Let the mushroom filling cool – it makes it much easier to handle.

Assemble the hand pies: Preheat the oven to 425°F. Mise en place the mushroom filling, bacon crumbles, and Gruyère cheese. Roll the pastry dough out on a lightly floured surface to a 12×12-inch square. Cut the dough into 8 equal-size pieces (triangles, rectangles, squares, circles, whatever you like). Place a spoonful of mushroom filling on one half of a piece of pastry dough, leaving about 1/2-inch margin to the edge of the dough. Sprinkle some bacon and cheese on top. Fold the other half of the dough over the filling, matching up the edges. Pinch the edges closed and crimp with a fork. Place the hand pie on a parchment-lined baking sheet. Repeat with the rest of the pastry dough. Whisk the egg and cream together until mixed. Brush each pastry with egg wash and use a sharp knife to slice three vents in the tops of each hand pie. Bake for 20 minutes or until the dough is golden and baked through. Remove from oven and set the pastries on a cooling rack. Serve warm. Makes 8 hand-size mushroom hand pies.