

Forest Mushroom “Cigars” with Gruyere-Black Pepper Fondue

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2006 Adastra Merlot

1 box of phyllo dough
1 stick of butter, melted
3 lbs. of assorted mushrooms (shitake, chanterelle, button, crimini, etc.)
3 each shallots, minced
5 each garlic cloves, minced
4 Tbsp. canola oil
1 Tbsp. chopped fresh thyme
2 tsp. chopped fresh rosemary
2 oz. dry sherry wine
1 Tbsp. sherry vinegar
1 cup heavy cream
2 cups whole milk
4 Tbsp. butter
4 Tbsp. flour
1 cup gruyere cheese, grated
20 grinds of course black pepper

To start the fondue, melt the butter in a small saucepot over low heat. Add the flour and cook gently for 1 minute. Slowly whisk in the milk and continually stir until it reaches a simmer. Cook for 30 minutes. Remove the pot from the heat and whisk in the cheese and pepper with salt to taste.

For the mushroom “cigars”, open the phyllo box and lay the sheets flat on a cutting board. Cut the whole stack of sheets into 4 equally sized squares. Set the dough aside with damp paper towels on top.

To prepare the filling, start by cutting all of the mushrooms coarsely into small pieces. Place the canola oil into a large preheated skillet and add all the mushrooms at once. Sauté the mushrooms for about 5 minutes or until golden brown. Add the shallots, garlic, thyme, salt, pepper, and cook for 2 minutes longer. Deglaze the pan with the vinegar and wine and cook until dry. Add the cream and cook until the mixture is a little wet but mostly reduced. Season to taste and cool. Preheat oven to 400 degrees.

To assemble the cigars, lightly brush a square of phyllo with melted butter and place another layer of dough on top. Repeat this step until the square is 4 layers thick. On your work surface start with a corner of the dough facing towards you and place 3 tablespoons of the mushroom stuffing about an inch from the middle. Roll the corner closest to you over the filling and next the two outer corners over on the sides. Lastly, roll away from you until you have a cigar shape. Continue with the rest of the filling. Bake the “cigars” in a 400 degree oven until golden brown. Serve with the warm fondue on the side.