

# Wild Mushroom Strudel

By Prairie Bay, Baxter

Canola or neutral cooking oil (*As needed*)

4 C brushed and cleaned medium

chopped mushrooms (*whatever is in season*)

¼ C Roasted Garlic Cloves

1 Medium onion diced small

2 Bunches cleaned, stemmed spinach

¾ T Finely Chopped Lavender flowers

1C Processed ground parmesan

½ C Chevre (*goat cheese*)

1 sprig finely chopped rosemary

Salt and pepper to taste

16 sheets Phyllo dough

½ C melted butter

White Truffle Oil (*can use Virgin Olive Oil*)

## STUFFING

Season each step with just a little salt to enhance flavor. In a sauté pan, sear dry mushrooms in a little oil over medium to high heat to brown...3-5 minutes. Remove. Add 1 Tbls oil and brown onions over medium heat for 5 min. Remove. Lower heat and add 2 bunches of cleaned spinach along with ½ C water until spinach is wilted. Remove and drain spinach, pressing any residue liquid out. Combine all cooked ingredients in a bowl with Chevre, roasted garlic, lavender, parmesan, rosemary, salt and pepper.

*Pre-heat oven to 400 F*

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## **ASSEMBLY**

Working quickly to keep delicate sheets from drying out, brush 1 full sheet of dough with melted butter and place another directly over the top. Brush again. Fold in half and brush again. Fold in half again in opposite direction and brush again. You should now have 8 layers. Place approximately  $\frac{1}{2}$  C of mixture toward the bottom of the rectangle. Fold ends up tight and roll tightly like a log shape to eliminate air pockets. Brush outside with butter. Repeat. Pre-Cut into desired size pieces before baking or keep whole. Bake 6-10 minutes or until golden brown outside and hot inside. Garnish with white truffle oil.