

WILD MUSHROOM STRUDEL

Chef Scott Blackerby, Bambara, Salt Lake City

Yield: 8 servings

method

- Preheat oven to 400° F.
- In a large non-stick pan, heat butter over medium heat, and sauté onions until soft and translucent. Add garlic, rosemary, parsley, and thyme and sauté for 2 additional minutes.
- Increase heat to medium-high, stir in mushrooms, and season with salt; cook until mushrooms are lightly browned. Add sherry, and cook until most of the liquid is absorbed.
- Remove from heat, transfer to a large mixing bowl, and allow to rest for 20 minutes.
- Stir in ***Knights Vail***, ***Ostenborg Havarti***, salt and ground black pepper.
- To assemble strudel, unfold phyllo sheets on a flat surface and cover with a damp towel. Lay one sheet of phyllo lengthwise and butter lightly, making sure to coat the edges. Repeat, placing the next sheet directly on top and continue until four sheets are buttered. Cut the sheets in half using a pastry roller or knife.
- On each half of phyllo dough, fold the bottom two inches towards the center and coat lightly with butter. Place $\frac{3}{4}$ cup of mushroom-cheese mixture in the center and spread evenly.
- Fold the right and left edges towards the center. Lightly butter the remaining edge, sprinkle with bread crumbs, and roll to close strudel.
- Repeat procedure.
- Brush each strudel with butter. Bake for 15 – 25 minutes or until the pastry is golden brown. Allow to rest for 5 minutes before serving.

ingredients

- 3 tablespoons butter
- 1 medium Spanish onion, minced
- 1 tablespoon garlic, minced
- 1 tablespoon rosemary, chopped
- 1 tablespoon Italian parsley, chopped
- 1 tablespoon thyme, chopped
- 2 pounds wild mushrooms, sliced
- Kosher salt to taste
- $\frac{1}{2}$ cup dry sherry
- $\frac{1}{2}$ cup ***Knights Vail***, shredded
- $\frac{1}{2}$ cup ***Ostenborg Havarti***, shredded
- 1 teaspoon freshly ground black pepper
- 16 sheets phyllo dough
- $\frac{1}{2}$ cup clarified butter
- $\frac{1}{2}$ cup breadcrumbs

“For lunch, I love to eat plain Havarti on wheat bread with a little bit of butter and a glass of cold lemonade.”

Sally Grossen,
Packaging