

MUSHROOM MELANGE PUFF PASTRY TORTES

These savory tortes are perfect as an appetizer or snack for your upcoming summer parties.

INGREDIENTS:

3 tablespoons unsalted butter
2 shallots, coarsely chopped
1 medium red onion, diced
4 cups chopped mixture of fresh mushrooms (can be white, brown, enoki, etc.)
2 cups La Voix *Satisfaction* Pinot Noir
Zest of one Orange
1/4 cup finely grated Parmesan
3 tablespoons chopped flat leaf parsley
Salt and Pepper

6 frozen puff pastry shells



METHOD:

In a large skillet, heat the butter and add the shallots and onion.

Sauté until the onion and shallot soften and turn translucent. Add the mushrooms and lightly salt.

Turn flame down to medium low and leave without stirring for 2 minutes or until mushrooms begin to sweat.

Add the pinot noir and simmer until reduced by half. Add orange zest and Parmesan and stir to integrate. Continue to cook together for 2-3 minutes or until reduced to light glaze. Salt and pepper to taste.

Meanwhile, bake the puff pastry shells as directed. Remove the tops and fill with the mushroom mixture. Garnish with chopped parsley.

Serve immediately with glass of Satisfaction!