

Mushroom Strudel

Dave Kealey, The Norsemen Restaurant



500 gm mixed, fresh, wild and cultivated mushrooms (slice thin about 1/3 and fine chop the rest)
1 medium onion, minced
50 ml butter
Freshly grated nutmeg (optional)
20 ml dry sherry
Leaves from 1 sprig marjoram or thyme
60 ml freshly grated Parmesan
Phyllo pastry
Plain yogurt
Cucumber
Salt and pepper to taste

Make the filling: Make sure the mushrooms are dust- and sand-free, wash if necessary, and trim if need be. Cook the onion in the butter and, when soft, add the mushrooms with the nutmeg. Sauté for 5 to 7 minutes, until liquid has been released and has partially evaporated. Add the sherry and evaporate the alcohol by cooking over low heat for 2 to 3 minutes. Stir in the herbs, and some salt and pepper, and let cool. The mixture will be moist.

To make strudel: Take 3 sheets of phyllo at a time from their package; cover the remaining sheets with plastic and then a damp towel, ensuring they are completely covered. Brush 1 sheet on both sides with melted butter, then place it on top of another sheet, and cover with a third.

Cut sheet into six strips and then cut the sheet in half to make 12 strips about 8x12 cm.

Brush the edges with beaten egg. Put one spoon of the mushroom mixture on the centre of the phyllo and add a sprinkle of Parmesan. Fold in the sides, then fold over and over into a neat parcel. Brush with beaten egg, turn over very carefully so that the seam is on the bottom, and brush with egg again.

Bake in a 400F preheated oven for 15 minutes. Serve warm.

We serve it on a **cucumber cream** which is similar to a tzatziki without the garlic:

Yogurt

Shredded, peeled cucumber, drained

Salt and pepper to taste

Add together and mix well



The Norsemen Restaurant is recognized for its fine Canadian and International cuisine for over 50 years. Treat yourself to French-inspired food in our recently renovated historic lodge with stone fireplaces, wood beamed ceilings and “Old Muskoka” charm. The Norsemen has a reputation for great food and great times. Get off the beaten path, enjoy the view of beautiful Walker Lake, and savour the superb cuisine. Just 10 minutes from Huntsville off Limberlost Road. norsemen-walkerlake.com

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