

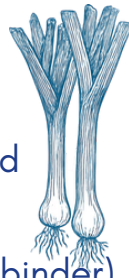
Wild Mushroom, Leek & Mahón Half-Moons

Preparation time: 25 min
Cooking time: 18 min
Yield: 8 half-moons

Course 3 Pairing: 2024 Family Reserve Chardonnay

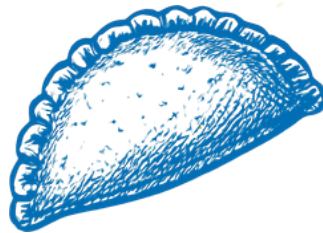
Ingredients:

- 8 pastry rounds (2.5-inch)
- 4 oz wild mushrooms, finely chopped
- ½ medium leek, thinly sliced
- 2 tbsp cold Russet mashed potato (binder)
- 2 oz Mahón cheese, shredded
- 1 tbsp butter (for sautéing)
- 1 egg beaten with 1 tbsp water (egg wash)



Emerald Salsa Verde

- ½ cup fresh parsley leaves, packed
- 2 tbsp fresh chives, chopped
- 1 tbsp sherry vinegar
- 3 tbsp extra-virgin olive oil
- 1 small garlic clove, grated
- Salt & freshly cracked black pepper



Instructions:

1. Sauté leeks and wild mushrooms in butter until moisture fully evaporates; cool, then fold in cold mashed potato and shredded Mahón.
2. Blend parsley, chives, garlic, sherry vinegar, and olive oil until smooth and vibrant green; season with salt and pepper.
3. Place filling in center of dough rounds, fold into half-moons, crimp edges tightly with a fork, and brush with egg wash.
4. Bake at 400°F (205°C) for 16-18 minutes until golden; plate warm alongside a swipe of the chilled salsa verde.

Tips:



Let the mushroom-leek mixture cool completely before folding in the cheese and potato so the dough stays cold and flaky while crimping.

