

WILD MUSHROOM &
PHILADELPHIA PASTRY

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

WILD MUSHROOM & CREAM CHEESE PASTRY

Chef Gary Parsons

Ingredients

SERVES 6

IN016 Dorset Sea Salt Flakes	6g
DS056 Philadelphia Cream Cheese	115g
All Butter Puff Pastry Sheet, ready rolled	160g
Banana Shallots, finely diced	60g
Garlic, minced	1 clove
Wild Mushrooms, cleaned & cut into 1/4s	400g
Fresh Tarragon, chopped	5g
White Wine	50ml
White Pepper	6g

Method

1. Preheat the oven to 175 degrees. Using a sharp knife, cut your pastry into squares 7cm x 7cm. Score the pastry with a 1 cm border around the edges. Using a fork, lightly prick the squares a few times each and put into the oven to cook for 10 minutes.
2. Cook the shallots, garlic, chopped mushrooms and tarragon over a medium heat until the mushrooms have released most of their moisture. Add the wine and continue to cook until the liquid has mostly evaporated.
3. Remove from heat and stir in the cream cheese until smooth, also adding the salt and pepper.
4. Then spoon the filling onto the pastry squares. Bake for 10 to 15 minutes or until the puff pastry is golden brown and the tart filling is also browning. Once brown garnish with some fresh tarragon.



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Topped with fresh tarragon

Dorset Sea Salt Flakes

Hand-harvested from the pristine mineral rich, and world-famous waters of the Jurassic coast. To be used within or to finish the cooking process, these briny flakes are bursting with an honest taste of Dorset.

Philadelphia Cream Cheese

Made with milk and real cream, Philadelphia Original's distinct fresh and creamy taste makes it a delicious soft cheese. Philadelphia is fantastically versatile and works well with both sweet and savoury dishes, and is available in a range of different sizes.
