

Savory Strudel

From Julia Child TV Show
Submitted by Janet Esperson

Ingredients

Mushroom Mixture

- 4 oz dried wild mushrooms (reconstituted in cream sherry, drained, squeezed as dry as possible)
- 1 lb domestic mushrooms (chopped medium)
- 1 cup pine nuts
- 1/4 cup unsalted butter
- 1/4 cup diced red onions
- 2 Tbsp dry oregano

- 6-8 oz goat cheese
- arugula
- paprika
- 1 pkg purchased puff pastry
- garnish: arugula, nasturtiums
- egg whites
- 2 Tbsp cream sherry

Directions

1. Sauté mushrooms, pine nuts, red onions, and oregano in 1/4 cup unsalted butter. Set aside to cool.



2. Roll out pastry dough in to two 10"-12" x 8" rectangles
3. Line dough with bite size pieces of arugula. Add crumbled goat cheese.
4. Drain liquid from mushroom mixture and spread on dough. Roll up like jelly roll. Seal ends and bottoms.
5. Brush packages with egg white and sprinkle generously with paprika. Place on ungreased pan, seam side down.
6. Bake in 350 degree oven for 35 minutes.
7. Let sit for 30 minutes.
8. Serve on bed of arugula.