



Wild Mushroom Napoleon

- 2 pieces puff pastry (4x4 squares)
- 1 egg
- 1/4 cup milk
- Combine egg and milk for egg wash
- 3 oz fresh oyster mushrooms
- 3 oz fresh shitaki mushrooms
- 3 oz crimini mushrooms, quartered
- 1/2 cup Sodbuster Stout
- 1 clove garlic, minced
- 1 shallot, minced
- 2 cups beef stock, reduced by half
- 1/8 cup olive oil

Cut puff pastry in half to form four triangles. Brush with egg wash. Bake at 400 degrees for 12-15 minutes until golden brown.

In a 12" sauté pan, add olive oil and crimini mushrooms over medium heat. Sauté until golden brown. Add shitaki and oyster mushrooms. Cook for 2 minutes. Add garlic and shallots. Cook for one minute. Deglaze with Sodbuster Stout. Reduce by 3/4. Add beef stock and bring to a simmer. Place 1/2 puff pastry onto plate. Ladle on mushrooms and stock. Top with other pastry. Garnish and serve.

Garnish

- 1/4 leek (julienned)
- 1/4 sweet potato (julienned)
- 1 tblspn flour

Dredge julienned leeks and sweet potatoes in flour. Shake off excess flour, deep fry to crispy.