

Roasted Mushroom Bites

- 2 pounds fresh assorted mushrooms such as shitake, portabello, cremini, button
- 1/3 cup extra virgin olive oil
- 3 tablespoons balsamic vinegar
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons black pepper
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh rosemary
- 1 package frozen puff pastry, thawed
- 1 egg
- 2 tablespoons water

Clean and trim mushrooms, quartering any large caps. Spread the mushrooms on a baking sheet lined with a silicone baking liner. In a small bowl, combine the olive oil, vinegar, salt, pepper, garlic and rosemary. Pour over the mushrooms, toss to coat well and roast for 20 minutes at 400 degrees. Let cool and then drain off excess liquid. Pulse a few times in the food processor to chop coarsely. Roll out each puff pastry sheet into a 16 inch square. Cut each square into 2 inch squares. Place a square in a muffin tin cup and spoon 1 teaspoon of the mushroom spread into the center of the dough. Draw up the corners of the dough toward the center and twist together to seal it. Repeat with remaining pastry and filling. Beat egg and water together and brush over the tops of the pastries. Bake in a 400 degree oven for 12 to 14 minutes or until golden brown.

Do Ahead: You can make the pastries to just before brushing with egg and then cover and refrigerate for 8 hours or freeze for 5 weeks. Take out and defrost (about 30 minutes) then brush with egg and bake.