

recipes from

Allison Dugdale

Wild Mushroom Strudel

5 lbs. mixed wild mushrooms, sliced (a blend of Cremini, Shiitake and oyster)

1 lb. unsalted butter

1 cup sliced shallots

1 tbs. poultry seasoning

1 tbs. fresh thyme, minced

1 cup chopped fresh parsley

2 3 lb. tubs whole milk ricotta cheese

1 lb. shredded reggiano cheese

Salt to taste

Black pepper to taste

Grated nutmeg to taste

Thawed phyllo sheets

Warm clarified butter

Poppy seeds

Instructions

Melt butter in shallow wide pan, add shallots; when foam subsides cook until golden brown. Add mushrooms and cook over high flame until softened and wilted. Drain mushroom mixture reserving the liquid. Pour reserved mushroom liquid back into pan and reduce to a thick syrup. Combine and mix well by hand: herbs, mushrooms and reduced liquid, ricotta and reggiano and season to taste with salt, pepper and nutmeg.

Layer 8 sheets of phyllo, each brushed on top with clarified butter. Form a log of filling, about 3" diameter, along lower bottom edge of phyllo stack, leaving 1" border on short sides. Roll into log, tucking in sides as you go. Set each log, seam side down, on parchment-lined sheet pan, brush liberally with clarified butter, then sprinkle with poppy seeds. Bake at 325° convection 35-45 minutes, until golden brown. Let cool slightly before slicing at least 1" thick.

Yield: approximately 8 logs