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SUN MOUNTAIN LODGE

Mushroom Strudel

Mushroom mix:

2 cups sliced variety of mushrooms
1 Tbls. shallots
1 tsp. total, mixed chopped herbs (parsley, thyme, chives)
1 tsp. truffle oil
Sauté mushrooms in butter. Add shallots, salt, pepper, herbs. Add 2 Tbls. white wine. Cook until dry.

Cook one cup of Port until syrup.

Cambazola fondue:

One finely diced yellow onion
2 cups heavy cream
1 tsp. sage

¼ cup white wine
8 oz. Cambazola cheese

Sweat onion in a little butter. Deglaze with wine. Add heavy cream, reduce cream by half. Add sage. Whisk in Cambazola cheese.

Cut puff pastry into triangles. Brush with egg wash. Bake at 350° until golden brown. Cut in half, place bottom on plate. Put mushroom mixture on and put top on. Serve with fondue. Garnish with drops of truffle oil.