

Puff Pastry with **Mussel Velouté** and **Oyster Mushrooms**



4 people

10 min preparation time

20 min cooking time

All ingredients

1 tin of 400g la belle-iloise Mussel Velouté
1 shallot
1/2 garlic clove
200g oyster mushrooms
1/2 lemon
1 tablespoon chopped chives
1 egg yolk
50 ml heavy cream
1 all-butter puff pastry sheet
1 pinch salt & pepper

Steps

- 1- Thinly slice the oyster mushrooms and finely chop the shallot and garlic
- 2- Sauté them for 5 minutes in a skillet over medium heat
- 3- Add the cream and squeezed lemon juice at the end of cooking. Season with salt and pepper to taste
- 4- Preheat the oven to 200°C
- 5- Divide the Mussel Velouté evenly into oven-safe bowls (about 9 cm in diameter). Add 2 tablespoons of creamy oyster mushrooms and the chives to each bowl
- 6- Roll out the puff pastry and cut out 4 discs, each 3 cm wider than the bowls
- 7- Dampen the rim of the bowls with a little water so the pastry sticks
- 8- Cover the bowls with the pastry discs and brush with the beaten egg yolk
- 9- Bake for 15 minutes. Serve piping hot