

Puff Pastry Wrapped Stuffed Mushrooms

(1 kilo) 2.2 pounds package puff pastry

4 very large portobello mushrooms or 8 medium , cleaned and stem removed and added to rest of mushrooms to be chopped

1 medium onion, peeled and chopped

2 tablespoons oil

1/2 kilo (about a pound) chopped meat

2 tablespoons molasses or date syrup (Silan)

1-2 teaspoons granulated garlic powder

2 teaspoons paprika

1/2 teaspoon nutmeg

240 grams or 8.2 ounces or about 10 medium portobello mushrooms cleaned and chopped

1 egg for egg wash (optional)

Directions:

Preheat the oven to 400 F/200 C.

If you have prepared sauteed onions, great, if not, take the chopped onion and sautee in the oil till light brown. Add the chopped meat and using the side of a big spoon, chop and turn the meat up till medium crumbles form and the meat loses any pinkness, adding the garlic powder, paprika, nutmeg and silan as you stir and cook. Push the meat to the side, adding more oil if necessary and sautee the chopped mushrooms (do not sautee the whole portobellos that you will stuff) just till they cook a bit. Stuff the mushrooms with the meat and mushroom mixture and roll out the puff pastry and evenly spacing the stuffed mushroom, place at intervals on the pastry. Give them enough room so you can cut squares around each mushroom and that you can enclose the mushrooms individually in the pastry. The closed pastry will look a bit messy but the top will be smooth. Place the pastries smooth side up on parchment paper or tinfoil in a baking pan with sides.

Bake 25-30 minutes until golden brown on top, carefully flip over, switch oven to low broil and broil 2-3 minutes or till browned. Keep an eye on it so it doesn't burn. Remove from oven and let sit on paper towels to make sure any excess juices from the mushrooms don't leak and cause it to get soggy, switch out paper towels if needed. Serve hot.