



MUSHROOM AND HAVARTI TURNOVERS



Warm, rich and indulgent, these turnovers will be your new winter go-to. Assemble ahead of time and pop into the oven right before serving. The melty, cheese-y result will warm you inside-out. Makes 18 turnovers

***Wine Pairing:* Carneros Pinot Noir or Reserve Brut**

1 tablespoon olive oil
1 tablespoon butter
1 small onion, thinly sliced
Salt
Pepper
1 pound button mushrooms, sliced
1 tablespoon fresh thyme, chopped
1/2 cup white wine
8 ounces havarti cheese, shredded
2 sheets frozen puff pastry, thawed
1 egg, beaten
Black and white sesame seeds
Sea salt flakes

Preheat oven to 350 degrees F.

In a large skillet, heat the olive oil and butter over medium-high heat. Add the onions and 1/4 teaspoon each of salt and pepper. Cook, stirring every so often, until the onions begin to soften and caramelize, about 15 minutes.

Add the mushrooms and thyme and continue cooking until the mushrooms are soft, about five minutes. Stir in the wine and cook until evaporated, about 10 minutes. Remove from the heat.

Roll out the puff pastry sheets on a flat, dry surface and cut each sheet into 9 squares (18 squares total). Place the squares on a piece of wax paper or parchment paper (this will prevent sticking).

Divide the mushroom mixture among the 18 squares and top each with equal amounts of the cheese. Don't overfill or else it will be very difficult to seal edges.

Brush the egg around the edges of each pastry square and carefully fold the dough over the filling to create triangles, pinching the edges closed to create a good seal.

Generously brush the top of each turnover with the egg and sprinkle with sesame seeds. Transfer to the prepared baking sheet and bake for 20 to 25 minutes or until lightly golden. Sprinkle with sea salt flakes and serve.

Recipe by Half Baked Harvest