



Recipes by Peter

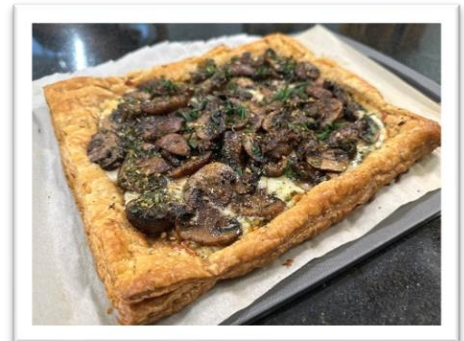
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## MUSHROOM PUFF PASTRY PIZZA

**Servings 4**

### Ingredients:

1 Store-bought Puff Pastry Sheet (They come in a pack of two from Pepperidge Farms in the Freezer Section)  
1 Pound Portobello Mushrooms (Don't buy the pre-sliced mushrooms) Slice the mushrooms into 4 slices each.  
1 Cup Shredded Mozzarella Cheese (Buy the block and shred it yourself please)  
2 TBS Butter  
2 TBS Olive Oil  
4 Garlic Cloves – Minced  
½ Cup White Wine or Chicken Stock  
Salt, Pepper, Garlic to Taste (I use Kinders 'The Blend' seasoning)  
Weber's Herb Garden Blend Dried Herbs to taste  
Chopped Chives to Top the Pizza When the Baking is Completed



### Directions

Preheat the oven to 425°F.

Line a baking sheet with parchment paper.

Place the pastry sheet on top of the parchment paper and lightly sprinkle some flour on top of the pastry sheet.

Gently roll out the puff pastry into a 10-by-15 -inch (or there about) rectangle.

Use a paring knife score a ½-inch border around the edges without cutting all the way through the pastry.

Using a fork dock (poke) the pastry sheet all over inside the border.

Brush the pastry with a thin layer of olive oil.

Bake the puff pastry until golden and slightly puffed, about 10 minutes.

While the puff pastry is baking melt the butter and olive oil in a large skillet over medium heat.

Add the garlic and sauté for a few seconds.

Add the mushrooms and cook, stirring, until starting to brown, about 4 minutes. Add the Kinders 'the Blend' seasoning to taste.

As the mushrooms are cooking add the wine and more of the Kinders seasoning if needed. Cook until the liquid is mostly evaporated, about 8-12 minutes.

When the puff pastry has finished its initial 10-minute baking take it out of the oven. You may need to use a fork to push the puff pastry down in the middle, but don't press down the border area.

Sprinkle the mozzarella over the puff pastry, avoiding the border. Top with the mushrooms.

Bake until the cheese is melted, and the pastry is golden brown, about 12 minutes.

Add the Weber's Herb Garden Blend dried herbs to the top of the mushrooms and drizzle with olive oil while the pastry is fresh out of the oven. You may need a bit more salt, so check.

Let cool 10 minutes, then top with the chopped chives.

Cut into pieces and enjoy!