

Bistro Corlise *Airs, Monday, March 31, 2008*

Chef Jason Logan

Parsnips and wild mushrooms with olive oil pastry:

Whole Wheat Flour – 1 pound

Olive Oil- 1.5 oz

Water (cold) – 5.5 oz

Egg (for wash) – 1 whole egg

3 Parsnips (peeled & chopped) -

1 Shallot (peeled & chopped)

Whole milk- 2 cups

Wild mushrooms (cleaned) – 1 cup

1 Shallot (peeled & chopped)

Grape seed oil (for cooking)- 3 Tablespoons

Mix flour and oil, then slowly add water until the dough is well combined. Knead by hand until smooth. Cover with plastic and let rest in refrigerator for 2 hours. Roll out to desired size (one can use a pasta roller, only rolling on the first setting. Place in mold and cut out lid with remaining dough. Fill with parsnips and mushrooms and cover with cut out lid; brush with egg wash and bake at 410 for about 7 minutes and let rest for 10 minutes on stove top edge.

Serving size- 4- 4inch individual olive oil pastries

