

## **PASZTECIKI (Mushroom rolls for Xmas Eve)**

### **INGREDIENTS**

Butter  
Onions  
Reconstituted dried, wild mushrooms  
Some old, large, flat mushrooms  
Dried breadcrumbs  
Salt and pepper  
Puff pastry

### **METHOD**

Either soak the dried mushrooms overnight or simmer in some water until soft.  
Melt the butter in a pan that has a lid.  
Push the onions through a mincer directly into the pan with the butter.  
Sauté for a few minutes.  
Next, push the wild mushrooms through the mincer, also into the pan, followed by the fresh mushrooms.  
Season with salt and pepper.  
Stir, cover with the lid, reduce the heat to low and cook gently for 15-20 minutes.  
Remove from heat and add some dried breadcrumbs to absorb the juices.  
Cut 1 block of frozen puff pastry in 2.  
Roll out each piece to a width of 10 cm and however long.  
Wet the edges of the pastry with cold water.  
Fill the centre of the pastry with half the mushroom mixture (**DO NOT OVERFILL**).  
Seal down the edges and cut to fit whatever baking trays you are using.  
Bake at 200°C for 15-20 minutes until golden.  
Freeze until Xmas Eve.  
Re-heat and cut into bite-sized pieces using a **VERY SHARP KNIFE**

Serve with the Xmas Barszcz

