

Mushroom Croissant Pie

PORTIONS	PREPARATION TIME	COOK TIME	
4	20 minutes	30 minutes	
SUGGESTED MOMENTS OF CONSUMPTION :			
BREAKFAST	LUNCH	BRUNCH	APPETIZER



RECIPE CREATED BY
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/ List of ingredients



Full croissant dough sheet
CRDSSL-10
Quantity: 2

2 cups different varieties
of mushrooms

1 Egg yolk

1 tbsp Truffe oil

Satl and pepper

Green salad

Béchamel sauce

2 tbsp Butter
2 tbsp Flour
1 cup Milk



BRIDOR

/ Preparation steps

STEP 1

Cut circles from the crescent dough in the desired size and leave in the fridge.

STEP 2

Clean and chop the mushrooms before sautéing in a frying pan. Leave them to cook for a few minutes, then add the truffe oil at the end of the cooking time.

STEP 3

Béchamel sauce:

melt the butter in a small saucepan over medium heat. Add the flour and cook, stirring for 1 minute with a whisk. Pour in the milk and whisk until the mixture thickens. Season with salt and pepper.

STEP 4

Place half the pastry circles on an ovenproof baking sheet, add the béchamel sauce and crescents, then close with another pastry circle. Press well around the edges to seal the croissant dough.

STEP 5

Using a brush, spread a little yolk over the top and bake for 12-15 min at 180°C (350°F), until nicely colored.

STEP 6

Place the pies on a plate with green salad and serve!