



Chanterelle Croissants

2 tbsp unsalted butter

4 oz (1 1/4 C) fresh Chanterelles
trimmed and sliced

4 tbsp heavy cream

1 tbsp medium sherry or Madeira

Salt & freshly ground black Pepper

1 pkg quick bake croissants

1 egg, beaten

1) Preheat the oven as directed on the package for the croissants. Melt the butter in a saucepan, add the chanterelles and saute gently for 3-4 minutes to soften without letting them color. Add the cream and sherry, increase the heat and allow the moisture to evaporate. Season to taste and cool.

2) Lay the croissant dough shapes out on a floured surface. Place a spoonful of the mixture at the wide end of each triangle. Brush the pointed end of each triangle with beaten egg and roll up, enclosing the filling.

3) Arrange the croissants on a baking sheet, brush with a little more beaten egg and bake in the oven according to instructions on the package. Serve warm.