



Mushroom and Spinach Braid

1 pound fresh mushrooms (sliced)
1 onion, sliced thin
1/4 cup grated romano cheese
2 tablespoons butter or margarine
1 sheet pastry puff dough
(12" x 18")

2 cups fresh baby spinach leaves
1 tablespoon garlic, minced
6 ounces fontina cheese (shredded)
salt and pepper to taste
1 egg (beaten)



In saute pan over medium high heat place butter and sliced mushrooms. Cook until slightly brown and softened. Add onions and cook another 2-3 minutes. Add spinach and cook just till it cooks down. Remove from heat and let mixture rest for about 5 minutes. Add cheeses, salt and pepper, and stir to mix. Drain any excess liquid from mixture and prepare pastry. Lay pastry puff dough on parchment lined cookie sheet. Cut angular slashes and brush edges with beaten egg. Spoon mushroom mixture on to center of dough sheet, leaving about 1/2 inch from ends and from inside cuts. Bring cuts from each edge in to the center, alternating one strip from each side, bringing to center. Brush braid with egg and place in 400 degree preheated oven for about 20 minutes, or until nicely golden. Allow to cool, slice into serving portions and enjoy.