

Mushroom pasties

||44|| Wiltu gebacken morach machen
so nym clein morech vnd wesche sie schon
vnde snyde die büczelin dauon
vnd mach einen dunnen deig von wyszem mele
vnde gusz enwenig wins dar ane vnd ferbe isz
vnd czüch die morach da durch vnd backe sij

*If you would make baked morels so take small morels and wash them clean and cut the stems from/off them and make a thin dough of [white flour](#) and pour a little wine there on and color it [with saffron?] and close the morels there in and bake them.
(Rheinfränkisches Kochbuch, c. 1445, 44.)*

Suppen 48. Nimm durre Maurachen/ die geweicht sein/ hack sie klein mit grünen wolschmeckenden Kräutern/ rürs ab mit Eiern/ vnd zeuchs in ein Erbeßbrüh/ die fein gepfeffert/ gegelbt/ geschmälzt vnd gesaltzen ist/ laß darmit sieden/ so wirt es gut vnd wol geschmack.

48. Take dry Morel mushrooms/ that have been soaked/ chop them small with green well tasting herbs/ stir well with eggs/ and push it into a pea broth/ that is nicely peppered/ yellowed/ larded/ and salted/ let simmer together/ so it becomes good and well tasting.

For this interpretation to pair well with the other pasties, I will chop the small mushrooms and saute in butter and some white wine. They will be seasoned with salt, pepper and garlic powder. Then wrapped in phyllo dough in a triangle shape to complement the square shapes of the salmon/chicken packets. I used dehydrated button mushrooms from the grocery store that were soaked in vegetable broth.

Ingredients:

Salt
Pepper
½ tsp Garlic powder
½ tsp dried thyme
1# Mushrooms
Vegetable broth for soaking mushrooms
2-3 TBSP Dry white wine
3 TBSP Butter
Phyllo dough