



CREATION
Creating Wines of Distinction

Creation Merlot

Foccacine Farcite

with wild mushrooms and thyme

Ref. Canapes by Eric Treuille and Victoria Blashford-Snell

INGREDIENTS:

1 tbsp. olive oil
2 shallots, finely chopped
100g wild mushrooms, roughly chopped
1 tsp. finely chopped thyme
salt, black pepper

UNBAKED BREAD DOUGH:

250g strong white flour
1 tsp. salt
165 ml tepid water
1 tsp. olive oil
1 tsp. dried yeast

METHOD:

Place the flour in a bowl and make a well in the centre. Place the salt along the raised edge of the flour. Pour the water with the oil into the well. Sprinkle the yeast over the liquid. Leave for 5 minutes; stir to dissolve. Draw in the flour from the sides of the bowl with a spoon and mix to make a rough, sticky dough. Turn out dough on a lightly floured surface and knead for 10 minutes. Put the dough in a clean bowl and cover with a tea towel. Leave to rise until doubled in size about 1 ½ hours. Knock back and the dough is ready to be shaped.

1 tsp. coarse sea salt

3 thyme sprigs, roughly chopped

Preheat oven to 200°C. Heat oil in a frying pan. Add shallots and mushrooms. Stir fry over high heat until softened, 5 minutes. Add chopped thyme, salt and pepper to taste. Cool completely.

Roll out dough to a 0, 25 cm thickness. Stamp out 40 rounds with a pastry cutter. Place 20 rounds on to a floured baking sheet. Spoon over wild mushroom. Top with remaining dough rounds. Press edges to seal. Sprinkle with coarse salt. Bake until crisp and golden, 15 minutes. Garnish with thyme sprigs and serve warm.