

La Gouline

- Preparation: 45 mins + 40 mins cooking time
- Main course for 4 guests; starter for 8 people (we suggest making individual pies when serving as a starter)

Ingredients

For the pie

- 2 round of ready made all butter puff pastry
- 2x 40 gr of butter
- 500 gr of 'normal' mushrooms (local ingredient: champignons de Paris grown in caves in Saumur)
- 300 gr of shallots (local ingredient: échalottes IGP Anjou)
- 400 gr of rillauds (rillaud is local ingredient made with pork) -use NON smoked bacon pieces instead, however cook or blanch beforehand and let them cool; it should not be crispy-
- 10 cl Loire Valley white wine (preferably a slightly sweet wine made with Chenin grapes)

The mixture

- 30 gr of French mustard
- 20 cl of thick cream
- 1 tablespoon of flour
- 1 organic egg

For the cheese sauce

- 100 gr of grated Tomme de l'Anjou cheese (local ingredient: a half hard cow's milk cheese that's quite young will do nicely)
- 8 cl Loire Valley white wine (preferably a slightly sweet wine made with Chenin grapes)
- 15 cl of cream

Recipe

- Preheat oven to 180°C
- Peel and chop shallots finely
- Melt 40 gr of butter in a frying pan, colour the shallots; add the white wine and let it slowly cook until soft and brown
- Clean and chop the mushrooms (in quarters if small mushrooms for a nice effect)
- Melt 40 gr of butter and slowly cook the mushrooms for approx. 10 minutes
- Mix the flour with a bit of water in a bowl, mix in the cream and mustard, then add mushrooms and shallots
- Add pepper and salt (easy on the salt if you use bacon pieces!)
- Put in fridge while you put the puff pastry in a low round baking tray
- Add mixture, top with second puff pastry disc
- Make a slight opening in the top pastry disc (in the Loire they cut out two eyes and a mouth)
- Brush with some egg yolk
- Cook in oven for 40 minutes

- Serve with the cheese sauce on the side, a nice green salad with garlic vinaigrette and some French bread and an oh la la glass of Loire Valley wine
 - La Gouline refers to 'une bonne bouille': the round face of a small child that you feel you just have to kiss!
- Bon appétit !