



## **SINGLE SERVING MUSHROOM MATZOH BRIE**

*Prepared in 25 minutes or less.*

### Ingredients

2 Tbs unsalted butter  
4 Matzohs  
8 large eggs, room temperature  
1 medium shallot, peeled and minced  
¼ cup thinly sliced mushrooms, I like Crimini and Shiitake  
1½ Tbs freshly thyme, chopped  
1 tsp kosher salt  
Freshly ground pepper to taste  
4 Two-inch deep by four-inch diameter molds, circular works best

### Preparation

Preheat oven to 350°F.

Over medium heat, add to a small skillet 1/2 tablespoon of butter. Add shallots and sauté until translucent. Add sliced mushrooms and sauté until browned. Set aside.

Gently crumble Matzohs over a fine mesh colander. Run cool water over the crumbled matzohs until softened, but not mushy. Drain off excess liquid. Transfer to a medium sized bowl.

Add the eggs, shallots, mushrooms, thyme and Kosher salt to the Matzoh bowl. Combine thoroughly with a spatula.

Add the remaining butter to a large non-stick skillet over medium heat. Once melted grease the molds with melted butter and paper towel. Carefully spoon the Matzoh mixture evenly inside each of the molds.

Using a wooden spoon lightly pack the filling inside. Bake until springy and golden on top, approximately 20 minutes. Serve immediately.