

Potato Mushroom Thumbprints

Recipe By Rivky Kleiman



Cooking and Prep:  1
h 10 m

Serves:  30

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

Childhood memories of my mother's meat stuffed potato knishes for Pesach were my inspiration for this recipe. I decided to modernize this classic, and filled the indentations with a delicate mushroom filling. Topped with a creamy mushroom sauce, a new appetizer or side dish was born. [Watch the video.](#)

Ingredients (25)

Mushroom Filling

- 1 tablespoon **Bartenura Olive Oil**
- 4 large shallots, finely diced
- 3 cloves garlic, crushed or 3 cubes **Gefen Frozen Garlic**
- 1 8-ounce (225-grams) box mushrooms, finely diced
- 1/3 cup **Empire Chicken Broth**

1 tablespoon **Kedem Red Wine Vinegar**

1 tablespoon lemon juice

1/8 teaspoon ground thyme

Mushroom Sauce

1 tablespoon oil, plus oil for sautéing

1 small onion

1 8-ounce (225-grams) box mushrooms, sliced (preferably button)

2 tablespoons **Bartenura Olive Oil**

1 teaspoon salt

1/2 teaspoon black pepper

1/2 teaspoon dried dill

1 level tablespoon potato starch

1/2 cup almond milk

1/2 cup onion broth (1 teaspoon onion soup mix dissolved in 1/2 cup water)

Potato Balls

5 medium potatoes, peeled and cubed

1/4 cup oil

1 large onion, diced

2 extra-large eggs, slightly beaten, plus 1 beaten egg for brushing

1 and 1/2 teaspoons salt

1/4 teaspoon black pepper

1 cup potato starch

Start Cooking

Prepare Potato Thumbprints

1. Place potatoes in a medium-sized pot. Fill with water to cover and bring to a boil over medium-high heat. Boil until fork-tender, about 20 minutes. Drain potatoes and mash.
2. While potatoes are boiling, heat oil in a large frying pan. Add onions and sauté until golden, about 15 minutes. Add onions to mashed potatoes. Add in eggs, salt, pepper, and potato starch. Mix until well combined.
3. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Line two baking sheets with Gefen Easy Baking Parchment Paper.
4. Heat olive oil for the mushroom filling in a medium-sized frying pan. Add shallots to the pan and sauté over medium heat for 10 minutes, stirring occasionally. Add in garlic and mushrooms and stir for five minutes. Add in chicken broth, red wine vinegar, lemon juice, and thyme. Raise heat, stirring constantly until all the liquid is totally absorbed. Remove from heat and set aside.
5. Using a one- and- a- half-inch scoop, prepare 30 potato balls. Place three across each row on the baking sheets. Make an indentation in the center of each potato ball with your thumb and slightly enlarge the center. Fill each center with one teaspoon of the mushroom filling. Brush each thumbprint with the beaten egg. Bake for 30 minutes.

Prepare Mushroom Sauce

1. Heat oil in a small frying pan. Add onions and sauté for eight minutes. Add mushrooms, salt, pepper, and dill and continue to sauté for an additional five minutes.
2. In a small saucepan, combine potato starch, oil, almond milk, and broth. Bring to a boil over medium heat, stirring constantly until thickened. Add in the sautéed mushroom mixture and stir.

Prepare to Serve

1. Drizzle one tablespoon of mushroom sauce on a small plate and place two thumbprints on top with one leaning over the other for design.