SAVORY MATZOH BRIE

Ingredients
6 sheets matzoh   ½ lb. mushrooms, sliced
4 eggs           ¼ tsp salt
1 onion, chopped Olive oil for frying

Directions
• In a large pan, saute the onion until almost golden, then stir in the mushrooms and let cook for a few more minutes.
• Soak the matzoh in water then drain and stir in the eggs, salt, onions and mushrooms.
• Add a little oil to the pan and pour in the matzoh mixture. Turn the heat to medium and let it slowly brown, about 8 minutes.
• Slide a spatula around the edges to check the bottom. When it is a deep golden brown it is ready to be flipped.
• Take a flat platter that is a bit larger than the pan, place over the top of the pan, and turn it upside down, inverting the matzoh brie onto the platter. Add a little more oil to the pan, then slide the matzoh brie back into the pan, uncooked side down.
• Cook for another 8-10 minutes until golden brown on the bottom. Cut into wedges to serve.