

Roasted Trumpet Mushrooms with Cinnamon Braised Endive paired with Davis Estates Calistoga Cabernet Sauvignon

INGREDIENTS:

SERVES: 4-6

Roasted Trumpet Mushrooms with Cinnamon Braised Endive

8 ounces trumpet mushrooms, sliced 1/8-inch-thick length wise (each mushroom into three slices)

1 tablespoon olive oil

5 heads yellow endive, cut in half length wise

½ gallon water

1/3 cup lemon juice

2 tablespoons salt

¾ cup plus two tablespoons sugar

3 cinnamon sticks

Roasted Cippolini Onions

4 tablespoons Olive oil

2 pounds cipollini onions, peeled and trimmed

Kosher salt and freshly ground black pepper

toasted sunflower seeds

METHOD:

Roasted Trumpet Mushrooms with Cinnamon Braised Endive

- Preheat oven to 400°F.
- In a medium bowl toss sliced mushrooms with olive oil. Lay mushrooms on a parchment lined sheet tray and bake for 10 to 15 minutes or until just starting to brown.
- Place sliced endive in a large skillet.
- In a medium stock pot place water lemon juice, salt, sugar and cinnamon sticks bring to a boil.
- Pour braising liquid over endive and heat skillet to just a slow simmer, cook for 20 to 30 minutes covered on a very gentle simmer. Endive is done when core is tender.

Roasted Cippolini Onions

- Preheat oven to 350°F.
- Pour olive oil in a cast iron skillet over medium heat. Add onions and toss to coat. Season to taste with salt and pepper.
- Transfer to oven and roast, tossing occasionally, until deeply caramelized and tender, about 20 to 30 minutes.

To Finish

Plate your Roasted Trumpet Mushrooms with Cinnamon Braised Endive topped with Roasted Cippolini Onions and toasted sunflower seeds. Serve immediately with a glass of Calistoga Cabernet Sauvignon.

