

Truffled Oats with Roasted Mushrooms paired with Davis Estates Zephyr

INGREDIENTS:

Mushroom Stock

2 pounds mushrooms we use cremini, pulsed in a food processor (or roughly chopped)
4 quarts water (16 Cups)
1 bay leaf
1 teaspoon black peppercorns
½ teaspoon coriander seeds
¼ teaspoon fennel seeds

Roasted Mushrooms

½ pound Maitake mushrooms, torn into chunks
2-3 tablespoons olive oil
1 teaspoon salt

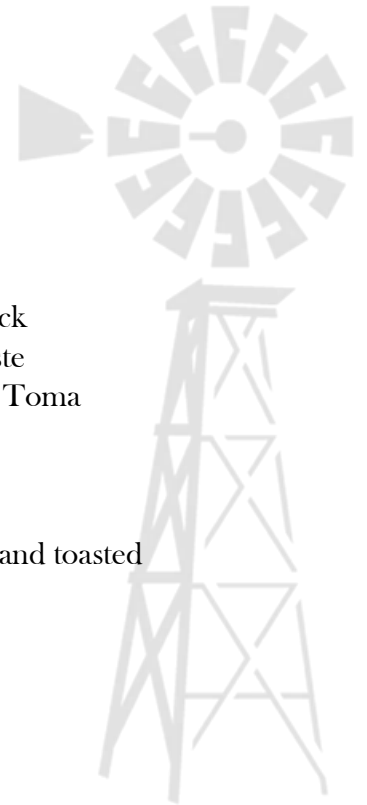
SERVES: 4-6

Truffled Oats

1 teaspoon olive oil
1 shallot minced
1 clove garlic minced
½ cup steel cut oats
2 cups mushroom stock
½ teaspoon truffle paste
2 tablespoons Truffle Toma

Optional Garnish

Pine nuts
Rye bread, crumbled and toasted
Chervil, chopped



METHOD:

Mushroom Stock

- In a medium stockpot place all ingredients and bring to a simmer. Simmer on low for 2-4 hours until reduced roughly in half.
- Then strain and discard solids and reduce liquid to one quart.
- If you over reduce just add water to make up difference. Freeze any leftovers.

Truffled Oats

- In a medium saucepan over medium high heat add shallots and garlic, sauté until translucent 2-4 minutes.
- Add oats and mushroom stock bring to a simmer and cook for 20 to 30 minutes uncovered or until liquid is almost absorbed.
- Stir in truffle paste a pinch of salt and Toma cheese.

Roasted Mushrooms

- Preheat oven to 375°F.
- In a large bowl toss mushrooms with oil. Spread evenly on a sheet pan and sprinkle with salt.
- Roast 20-30 mins, stirring every 5 mins, until just about overdone (deep golden brown).

To Finish

On a warm plate, scoop a dollop of the Truffled Oats. The garnish with roasted mushrooms, pine nuts, crumbled toasted rye bread and chopped chervil. Serve with a glass of Zephyr!