

Wild Mushroom Panna Cotta with Basil Pesto paired with Davis Estates Pinot Noir

INGREDIENTS:

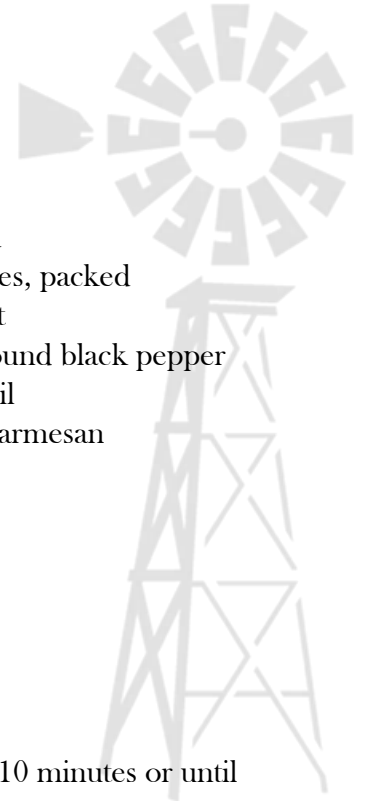
Wild Mushroom Panna Cotta

2 cups heavy cream
2 tablespoons olive oil
3 cups chopped crimini mushrooms, roughly chopped
½ cup dried morel mushrooms
4 sprigs thyme
2 teaspoon salt
1 tablespoon gelatin
¼ cup water

SERVES: 4-6

Basil Pesto

¼ cup pine nuts
9 cloves garlic minced
5 cups fresh basil leaves, packed
1 teaspoon kosher salt
1 teaspoon freshly ground black pepper
1 ½ cups good olive oil
1 cup freshly grated Parmesan



METHOD:

Wild Mushroom Panna Cotta

- Place gelatin with ¼ cup water in a small bowl and set aside.
- In a medium saucepan add the olive oil and crimini mushrooms. Sauté for 7 to 10 minutes or until vegetables are just starting to brown.
- Add morel mushrooms, heavy cream, thyme, and salt to the pan. Bring to a simmer and cook for 10 to 15 minutes or until morels are soft.
- Remove thyme sprigs and add the mixture to a blender. Blend until smooth.
- Add bloomed gelatin to the blender and blend a minute or so, until the gelatin is dissolved.
- Strain mixture and pour into individual ramekins or molds for desired shape. Cool in the refrigerator until set.

Basil Pesto

- Place the pine nuts and garlic in a food processor then process for 15 seconds.
- Add the basil leaves, salt, and pepper.
- With the processor running, slowly pour the olive oil into the bowl through the feed tube and process until the pesto is thoroughly pureed.
- Add the Parmesan and puree for a minute.
- Use right away or store the pesto in the refrigerator or freezer with a thin film of olive oil on top.

To Finish

On a serving tray/platter, place your Wild Mushroom Panna Cotta pieces. Top each piece with a dollop of basil pesto. Serve immediately with a glass of Pinot Noir.