

Roasted Maitake Mushrooms with Strawberries and Grains of Paradise paired with Davis Estates Pinot Noir

INGREDIENTS:

Roasted Maitake Mushrooms

1-pound Maitake mushrooms, pulled (shredded like pulled pork into strips)
1 tablespoon olive oil
Salt and pepper to taste

Strawberries and Grains of Paradise

8 ounces strawberries, washed and diced
½ teaspoon sugar
Pinch of salt
¼ teaspoon grains of paradise, ground

SERVES: 4 to 6

Basil Aioli

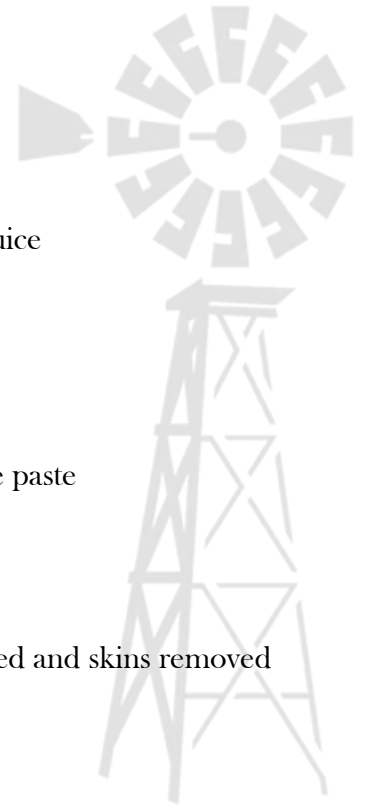
2 egg yolks
1½ teaspoons Dijon
1 tablespoon lemon juice
2 cups basil oil
Salt to taste

Truffle Gel

1 cup water
2½ tablespoons truffle paste
1¼ teaspoons Agar
Pinch of salt

Toasted Hazelnuts

1 cup hazelnuts, shelled and skins removed
Salt to taste



METHOD:

Roasted Maitake Mushrooms

- Preheat oven to 425°F.
- In a large bowl toss mushrooms with olive oil.
- Place mushrooms on a sheet tray. Bake for 10 to 15 minutes until just barely beginning to brown.

Strawberries and Grains of Paradise

- In a bowl combine the above ingredients and stir until mixed well.

Basil Aioli

- Place yolks, Dijon, lemon juice, and salt in food processor. Pulse to combine.
- Turn the processor on and slowly pour in basil oil. Process until aioli forms, about a minute.
- Turn processor off, scrap sides, process again until combined. Season with salt.

Truffle Gel

- Place above in blender and process until smooth. Refrigerate until ready to use.

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Toasted Hazelnuts

- Preheat oven to 350°F.
- Arrange in a single layer on baking sheet and sprinkle with pinch of salt.
- Toast until browned and fragrant, stirring occasionally, about 6-10 minutes.

To Finish

On a platter, spread a generous amount of Basil Aioli. Place the Roasted Maitake Mushrooms then Strawberries and Grains of Paradise mixture on top. Garnish with a Truffle Gel and sprinkle of Toasted Hazelnuts. Serve immediately with a glass of Pinot Noir.