

Cocoa Roasted Cauliflower, Verjus Gel, Mushroom and Black Garlic Puree paired with Davis Estates Merlot

INGREDIENTS:

Cocoa Roasted Cauliflower

1 head cauliflower, trimmed into nice size florets
1 tablespoon olive oil
¼ cup cocoa powder
½ teaspoon sugar
Pinch of ground cardamom
Salt and pepper to taste

Fermented Mushroom and Black Garlic Puree

1 ½ cups shiitake mushrooms, stemmed and sliced
2 teaspoons salt
2/3 cup shallots, sliced
1/3 cup celery, sliced
4 black garlic cloves
1 quart vegetable stock

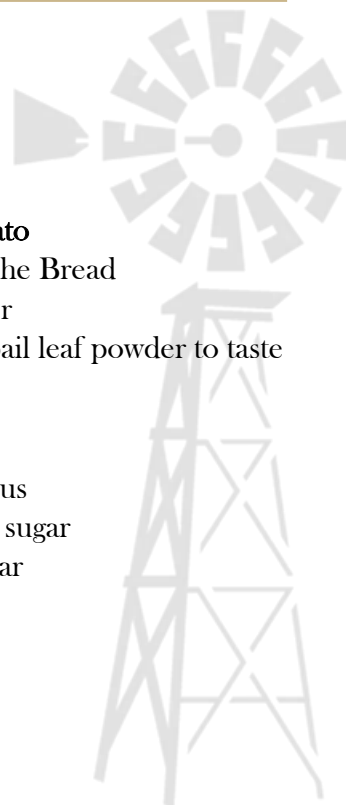
SERVES: 8

Basil Pangrattato

1 loaf of Brioche Bread
8 ounces butter
Freeze dried basil leaf powder to taste

Verjus Gel

1 cup red Verjus
2 ½ teaspoons sugar
1 teaspoon Agar
Pinch of salt



METHOD:

Basil Pangrattato

- Cube Brioche bread and process in a food processor until it turns to breadcrumbs.
- In a large sauté pan melt butter and add breadcrumbs, cook stirring often until golden brown.
- Allow to cool then add in basil powder to taste.

Verjus Gel

- In a small pot add Verjus and sugar and heat to just dissolve sugar.
- Whisk in salt and Agar and pour in shallow dish to cool in refrigerator.
- Once cool blend in blend to make smooth and then place in piping bag.

Fermented Mushroom and Black Garlic Puree

- In a large sauté pan add olive oil, mushrooms, salt, shallots, and celery and sauté for a few minutes until just becoming tender.
- Add black garlic and vegetable stock. Bring to a simmer for 20 to 30 minutes, until liquid is reduced by two thirds roughly.
- Strain vegetables from liquid, reserving liquid. Place vegetables in a blender and puree adding the cooking liquid as needed to blend. If needed, add more broth or water to blend smooth. Taste and adjust seasoning if needed.

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Cocoa Roasted Cauliflower

- Preheat oven to 350°.
- In a bowl, mix cocoa powder, sugar, ground cardamom and salt and pepper.
- Place cauliflower in a large bowl and toss with olive oil, then sprinkle the cocoa mixture over the cauliflower and toss to coat.
- Place in a shallow roasting pan, cover with foil and cook for 20 to 30 minutes until tender.

To Finish

Smear the fermented mushroom and black garlic puree on plate, top with the roasted cauliflower. Dollop the Verjus gel beside the cauliflower then sprinkle the basil pangrattato over the top. Pop the cork on a bottle of Davis Estates Merlot and enjoy!