

Potato and Mushroom Pavé paired with Davis Estates Zephyr

INGREDIENTS:

Potato Pavé

3 pounds russet potatoes (about 3 large), peeled
1 cup heavy cream
1 cup Gruyère cheese, grated
1 tablespoon unsalted butter, softened (for pan)
4 tablespoons unsalted butter, cubed (for layering)
1 tablespoon canola oil
2 springs fresh thyme
2 cloves garlic, lightly crushed
Bundle of fresh chives, minced (for garnish)
salt and pepper

SERVES: 8

Mushroom Duxelles

½ pound mushrooms (cremini or button), finely chopped
1 tablespoon unsalted butter
1 small shallot, minced
1 small clove of garlic, minced
½ teaspoon fresh thyme
1 ½ tablespoons dry white wine or sherry
salt and pepper to taste

METHOD:

Mushroom Duxelles

- In a skillet, melt 1 tablespoon unsalted butter over medium heat.
- Sauté the shallots and garlic until softened, about 2 minutes.
- Add the finely chopped mushrooms and thyme, seasoning with salt and pepper to taste. Cook until mushrooms release their moisture and it fully evaporates, about 10–15 minutes.
- Deglaze the pan with the dry wine or sherry and cook until dry again.
- Set aside to cool completely.

Potato Pavé

- Preheat oven to 350°F.
- In a large bowl mix cream, Gruyère, 1 teaspoon of salt, and ½ teaspoon of pepper.
- Slice potatoes thinly (1/16-inch) with a mandolin, lengthwise. As you slice, add them to the bowl with the cream mixture to prevent browning.
- Line a 10x5-inch loaf pan with parchment paper, leaving overhang on all sides. Butter the parchment paper with softened butter and lightly sprinkle with salt and pepper.
- Begin layering potatoes, trimming edges as needed for flatness. After every 2 layers, dot with a few cubes of butter and season lightly.
- Halfway through, spread a thin even layer of the cooled mushroom duxelles over the potatoes.
- Continue layering potatoes and butter, fold the parchment over the top when finished.
- Cover the pan tightly with foil. Bake for 1 hour and 45–50 minutes, or until very tender. Let cool for at least 15 minutes.

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- Place a flat board or pan on top and weigh it down with cans or such. Let it chill completely in the fridge for at least 6 hours or up to 2 days.
- After cooling, unmold by lifting parchment or inverting, trim edges and cut into 2-3 inch squares. Let sit at room temp for 30 minutes.
- Heat canola oil in a skillet over medium-high heat. Add garlic and thyme.
- Sear pieces cut side down until golden brown and crisp, basting with the flavored oil. Flip to brown on the other side.

To Finish

Plate the potato and mushroom pave on a platter or a couple of pieces on individual plates. Top with a tiny pat of butter, and sprinkle with chives.