

Roasted Trumpet Mushroom with White Miso Hummus, Gochujang Eggplant Relish, Za'atar Breadcrumb paired with Davis Estates Cabernet Franc

INGREDIENTS:

White Miso Hummus

1 cup cooked garbanzo beans
1/8 cup white miso paste
1/4 cup olive oil
1 tablespoon roasted garlic paste
1 tablespoon tahini
2 tablespoon lemon juice
4-5 ice cubes

Gochujang Eggplant Relish

3 Japanese eggplants
1 cup yellow sweet onion, roughly chopped
10 garlic cloves
1/4 cup dry white wine
1/3 cup gochujang
1/4 cup rice wine vinegar
1/2 cup olive oil
1/8 cup honey
Salt and pepper to taste

SERVES: 4-6

Trumpet Mushroom

1 of King Trumpet mushrooms, cut into bite sized pieces (shiitake mushrooms are a good substitute)

Salt and pepper to taste

2 tablespoons olive oil

Marinade:

3 tablespoons garlic paste

1/2 cup rice wine vinegar

1/2 cup white shoyu

1/2 cup smoked shoyu

1/4 cup tamari

2 tablespoons Dijon mustard

1/4 cup honey

1 tablespoon gochujang

1/3 cup sesame oil

Za'atar Breadcrumbs

1 sourdough baguette

2/3 cup Za'atar spice

1 cup olive oil

Salt and pepper to taste

METHOD:

Roasted Trumpet Mushroom

- Place mushrooms in a bowl and season with olive oil, salt and pepper
- Mix all your marinade ingredients in a medium bowl.
- Sautee mushrooms in a large skillet until golden brown.
- Let the mushrooms cool and then cover with the marinade overnight.

White Miso Hummus

- Combine all ingredients in a food processor and blend until smooth. Check for seasoning and add more miso if you want your hummus saltier.

Gochujang Eggplant Relish

- Cut your eggplants in half lengthwise and score the flesh with a sharp knife. Season lightly with salt and place face down on a sheet with towels to absorb moisture. Wait about 30 minutes.

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- Sear or grill the eggplants to get a nice char on the open face. Transfer to a roasting pan and add the onion, garlic, and white wine. Spread the gochujang on the flesh side of the eggplants. Cover and cook in the oven for 30 minutes at 350 degrees F.
- Remove, uncover, and let everything cool to room temp.
- Scrape the eggplant flesh into a food processor and discard the skins. Add your roasted garlic and onion from the roasting pan (discard any liquid left in the pan) to the food processor with the rice wine vinegar, olive oil, and honey and pulse for a chunky consistency. Season with salt and pepper.

Za'atar Breadcrumbs

- Slice your baguette into thin pieces and season with olive oil, salt, and pepper. Bake at 300 degrees F until golden brown and completely crunchy.
- Let the bread cool and then pulse in a food processor with an additional tablespoon of olive oil until they reach the desired consistency.
- Stir in the Za'atar and check for seasoning.

To Finish

On a warm plate, spread a generous amount of White Miso Hummus. Place the Trumpet Mushroom on top. Garnish with a spoonful of Gochujang Eggplant Relish and a sprinkle of Za'atar Breadcrumbs. Serve immediately with a glass of Cabernet Franc.