

Sesame Marinated Mushrooms with Wilted Spinach, Black Garlic Aioli and Roasted Turnips paired with Davis Estates Merlot

INGREDIENTS:

Sesame Marinated Mushrooms

½ pound shiitake mushrooms
½ pound shimeji mushrooms
1 pound oyster mushrooms
1-2 tablespoons vegetable oil
½ cup Davis Estates White Wine
Salt and pepper to taste
¼ cup rice wine vinegar
1 tablespoon Dijon mustard
1 teaspoon shallot, finely chopped
1 tablespoon roasted garlic
⅛ cup sesame oil
⅛ cup vegetable oil

Wilted Spinach

4 cups spinach leaves
1 tablespoon olive oil
Salt

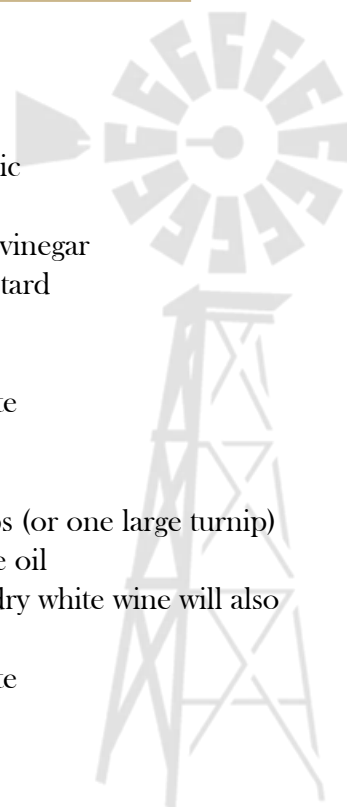
SERVES: 4-6

Black Garlic Aioli

10 cloves of black garlic
3 egg yolks
2 teaspoons rice wine vinegar
1 teaspoon Dijon mustard
¼ cup sesame oil
½ cup Vegetable oil
Salt and pepper to taste

Charred Turnips

1 bunch Tokyo turnips (or one large turnip)
1 tablespoon vegetable oil
2 tablespoons mirin (dry white wine will also work)
Salt and pepper to taste



METHOD:

Sesame Marinated Mushrooms

- Remove the stems from the shiitakes and then cut them into bite sized pieces. Set aside.
- Keep the oyster mushrooms whole unless they are very large, in that case cut them in half. If the bottoms of the stems feel tough, trim them off. Set aside.
- For the shimeji mushrooms remove the bottom half inch or so until the individual mushrooms fall apart. Set aside.
- In a sauté pan on medium-high to high, roast your mushrooms with a little vegetable oil until they are browned a bit and cooked through (about 8-12 minutes).
- Deglaze with a splash of dry white wine and season lightly with salt and pepper.
- Transfer to a sheet lined with parchment and let them cool in the fridge.
- In a blender, combine the rice vinegar, Dijon mustard, and roasted garlic and blend on high until smooth.
- Drop to medium and slowly incorporate the sesame oil and vegetable oil. Transfer to a container with a lid and add the shallots.
- Once your mushrooms are cooled, dress them with your marinade and let them sit for at least 20 minutes.

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Wilted Spinach

- Prepare an ice bath by filling a large bowl with ice and cold water. Fill a large pot with generously salted water and bring it to a rolling boil.
- Add the spinach leaves to your boiling pot of salted boiling water for 30 seconds then transfer immediately to the ice bath.
- After the spinach is cooled, 1-2 minutes or until cool to the touch, remove them from the ice bath and squeeze out all the excess water.
- Season with good olive oil and kosher salt.

Roasted Turnips

- Cut your turnips into bite sized pieces. Chef recommends Tokyo turnips because they are small and have great flavor, if using cut them into quarters lengthwise.
- In a sauté pan on medium-high to high, roast your turnips with a little vegetable oil until they are browned a bit and cooked through (about 8-12 minutes).
- Deglaze with a splash of mirin (or dry white wine) and season lightly with salt and pepper.
- Transfer to a sheet lined with parchment and let them cool in the fridge.

Black Garlic Aioli

- First prepare your black garlic. Place your black garlic in a small bowl and bring a half cup of water to boil.
- Pour your boiling water over the black garlic and let sit for 10 minutes or until they become very soft. Strain the water off and discard.
- Add the egg yolks, rice wine vinegar, soften black garlic, and Dijon mustard to a blender and blend until smooth.
- With the blender on medium, slowly drizzle in the sesame and vegetable oils until the aioli thickens. If you want a thicker, mayo-like consistency add a little more oil until you reach the desired thickness. Season with salt and pepper to taste.

To Finish

On a warm plate, spread a generous amount of Black Garlic Aioli. Place the Sesame Marinated Mushrooms on top. Garnish with a spoonful of Roasted Turnips and Wilted Spinach. Serve immediately with a glass of Merlot.