Roasted Mushrooms with Porcini and Parsnip Purée
paired with Davis Estates Merlot

INGREDIENTS:

SERVES: 4

Porcini Parsnip Purée
2 cups warm (115°F degrees give or take) water
½ cup parsnip, peeled and sliced thinly into coins
½ cup shallot, medium dice
2 cloves garlic, rough chop
2½ cups dried porcini
¼ cup butter
1 teaspoon kosher salt
¼ cup cognac
1 teaspoon fresh cracked black pepper
½ cup heavy cream
2 teaspoons black truffle pate (sub black truffle shavings or oil if needed)

Garnish Ideas
Fennel Pollen
Fennel Fronds
Arugula

Parmesan Pangrattato
1 cup sourdough bread, torn into ¼ inch pieces
1 cup EVOO
¼ cup parsley
¼ cup parmesan, finely grated
1 teaspoon black pepper
2 teaspoons kosher salt

Roasted Mushrooms
8–12 cups hen of the woods mushrooms
3 tablespoons neutral cooking oil
3 cloves garlic, crushed
3 sprigs thyme
¼ cup cognac or brandy
1 tablespoon butter
Maldon Salt and black pepper to taste

METHOD:

Porcini Parsnip Purée

- Shelf life is 4 days in a sealed container, refrigerated promptly.
- Start by soaking the dried porcini mushrooms in 2 cups of warm water for 30 minutes. After 30 minutes, carefully lift the porcini mushrooms out of the liquid and set aside. Slowly pour the soaking liquid through a fine-mesh strainer lined with a coffee filter or cheesecloth to remove any grit or sediment, then reserve the strained liquid to add flavor to the purée.
- In a medium saucepan, melt the butter over medium heat, add the shallots and garlic and kosher salt and cook for 4-5 minutes until the shallots are soft and translucent.
- Add the black pepper and Carefully add the cognac to the pan. The cognac might ignite if you're using a gas stove. Don't Panic. It's OK.
- Once the cognac has reduced by half, add the parsnips, cream, soaked porcinis and ½ cup of the mushroom liquid from the soaking process. Drop the heat to low and simmer for 20-25 minutes until the parsnips are soft and cooked all the way through.
- Remove from the heat and strain the contents of the pot through a fine mesh strainer, reserving the liquid.
- Add the solids to a blender with the truffle pate and blend on high speed adding the reserved liquid from the pot bit by bit until a smooth silky puree develops (you might not need all the liquid
- Taste for seasoning and add salt as needed.

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Parmesan Pangrattato

- Heat the olive oil in a medium sauté pan until it reaches 300°F.
- Add the bread. Fry the bread in the olive oil until it becomes golden brown and crunchy, 5-7 minutes.
- Using a slotted spoon, remove the bread from the oil and immediately toss them in a bowl with the parmesan, parsley, salt and pepper.

Roasted Mushrooms

- Start by trimming the woody base off of the mushrooms and then separating them into smaller (2 inches wide give or take) clusters.
- In a large, heavy bottomed sauté pan, heat the cooking oil until it is very hot and just beginning to smoke.
- Place the mushrooms in the pan and roast for a few minutes until they are browned on one side. Flip the mushrooms over and drop the heat to medium. Add the garlic, thyme and butter to the pan and cook for another 2 minutes until the garlic starts to brown.
- Carefully add the cognac to the pan, keeping it away from open flames. Do not be alarmed if a large flame appears in the pan, this is normal. Simmer for 1–2 minutes to reduce the liquid and allow the alcohol to cook off.
- Once the fire has subsided flip the mushrooms one more time and turn the heat off.
- Season liberally with maldon salt and black pepper and let the mushrooms rest in the pan for a few minutes before serving.

To Finish

Swoosh the silky Porcini Parsnip Purée across the plate and pile the golden, roasted hen of the woods mushrooms on top. Sprinkle generously with Parmesan Pangrattato for a savory crunch, then finish with fresh arugula, delicate fennel fronds, and a dusting of fennel pollen for an earthy, elegant finish! Serve immediately with a glass of Merlot.