

MSSF Fungus Fair Recipes 2001

by "Mycochef" Patrick Hamilton

Matsutakes & Roasted Cauliflower in Coriander Cream

Serves: 4 – Preparation Time: 1:00

1 hd cauliflower, washed and shaken off to dry a bit
1 tbl extra virgin olive oil
grey sea salt
2 ea shallots, medium – finely chopped
2 tbl olive oil
1/2 c matsutake – medium dice
1 tbl dry white wine
1/4 tsp coriander seed – ground, freshly
1/2 c heavy cream
grey sea salt
black pepper, fresh ground, to taste

preheat oven to 425

1. Cut cauliflower in 1" thick slabs. Toss gently with 1 tbl of the olive oil and some of the salt. Roast for 20 minutes then turn and cook until browning occurs (about 20 minutes more). Chop coarsely and set aside.
2. In a hot saute pan with (the other tbl) of olive oil put the matsutakes. Turn down heat and cook until tender (about 10 minutes). Add the wine and reduce au sec.
3. Add the cauliflower and coriander seeds and warm through until fragrant (about 5 minutes). Add cream and heat until a bit thick. Season with pepper and salt.

Very Serious Wild Mushroom Soup

Serving Size: 8 oz. – Serves 4 – Preparation Time: 00:45

2 tbl butter, unsalted
1 ea onion, yellow – large dice
1/3 tsp thyme
3/4 lb mushrooms, any good wild mix – chpd * see note

4 oz dry white wine
8 oz vegetable or chicken stock
8 oz water
8 oz half and half
1/8 tsp nutmeg
1 1/2 tbsp brandy
grey sea salt and black pepper

1. Saute onions with the thyme until translucent. Add mushrooms and cook 15 minutes (depends on moisture content—if high then dry saute separately before adding to the onions).
2. Over high heat add the wine and reduce 10 minutes.
3. Add stock and simmer 15 minutes more.
4. Over the same low heat add the half and half and simmer a few minutes more. Add salt and pepper.
5. Just before service add brandy and nutmeg.

Porcini Risotto

Serves: 4 (12 oz servings) – Preparation Time: 1:00

For the Mushrooms

2 tbsp butter
1 tbsp olive oil
1/2 c onion, yellow – finely diced
1/2 lb porcini mushrooms (or 1/2 c dry) – chopped small
2 tbsp Italian parsley – chopped
1 clove garlic – minced
salt and pepper

For the Rice

1 1/2 quart stock (mushroom, vegetable, chicken etc)
2 tbsp butter
1/3 c onion, white – finely diced
1 1/2 c Arborio rice
1/2 c white wine, dry
1/3 c cream
1/2 c Parmesan cheese – freshly grated
1/4 c Italian parsley – chopped

1. Cook onion with the butter over medium about 5 minutes. add mushrooms (if using dry—rehydrate first and use the soaking water as part

of the stock), raise heat, cook until liquid is gone. Add parsley and garlic salt and pepper. cook until most liquid is gone. Set aside.

2. Simmer the stock. cook onion in large pan with butter until soft. add rice, stir to coat, and cook for a few minutes. Add wine and simmer until it is gone. Add 1/3 of the stock, cover, cook bubbly until the stock is absorbed. Begin to add the stock in increments less than the original amount, stirring constantly until each addition is absorbed before adding the next one. About 1/2 way through adding all the stock, add the mushrooms. After the last addition, add the cream and parsley and stir vigorously. Adjust seasonings. add the cheese and serve.

Chef's hint for cooking ahead: Cook the risotto up to the last two additions of stock (before the mushrooms, etc), spread out on sheet pans to cool and stop cooking. Refrigerate. Resume cooking by adding 1 extra cup of stock per 4 servings