

Mixed Mushroom Walnut Pate

Ingredients

1 cup walnuts
½ cup minced shallots
½ cup unsalted butter
¼ pound shitake mushrooms, chopped
¼ pound cremini mushrooms, chopped
¼ pound Portobello mushrooms, chopped
1 tbsp garlic, grated or pressed
¼ cup fresh Italian parsley, chopped
1 tbsp fresh thyme, chopped
¼ cup sherry vinegar
½ tsp each sea salt and white pepper
¼ tsp each nutmeg and cayenne pepper
2 tbsp extra virgin olive oil

Instructions

Spread walnuts in a single layer on a sheet pan and toast in a 325 degree oven until lightly browned – 5 minutes. Remove and let cool. Melt butter in a large pan over medium heat. Add shallots and cook until softened. Stir in chopped mushrooms, garlic, parsley, thyme, vinegar, and spices and cook, stirring often until most of the liquid has evaporated. Add walnuts and olive oil to a food processor and blend until mixture forms a thick paste. Spoon in cooked mushroom mixture and process until desired texture. Spoon into oiled ramekin or bowl, cover and chill for at least 2 hours or overnight to allow flavors to blend. Serve with sliced baguette.

Pair with Cooper-Garrod P47 Thunderbolt

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