WILD MUSHROOM HUMMUS

YIELD: 2-3 SERVINGS



INGREDIENTS

FOR WILD MUSHROOM HUMMUS

hummus of choice

truffled mushroom ragu
see sub-recipe

chives, finely chopped, for garnish

FOR TRUFFLED MUSHROOM RAGU

¼ lb. white beech mushrooms, cleaned, stems removed and reserved for mushroom stock recipe

¼ lb. brown beech mushrooms, cleaned, stems removed and reserved for mushroom stock recipe

¼ lb. hen of the woods mushrooms, cleaned, stems removed and reserved for mushroom stock recipe

1 lb. button mushrooms, cleaned and quartered

1 shallot, diced

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METHOD

FOR MUSHROOM STOCK

1. Preheat the oven to 400°F.
2. In a large bowl, toss chopped mushrooms and reserved stems together lightly with oil.
3. Spread mushroom pieces in a single layer on a tray lined with parchment paper and roast at 400 °F until golden brown, about 15-20 minutes.
4. Place roasted mushrooms in a large pot and add water until submerged by a couple of inches.
5. Bring to a simmer and cook for 45-90 minutes, or until the stock has a deep brown color and strong earthy flavor.
6. Strain stock through a fine mesh strainer to remove solids, vent, allow to cool and refrigerate until needed.

FOR TRUFFLED MUSHROOM RAGU

1. Add a large drizzle of canola oil to a large rondeau and heat through over medium heat. Working in batches, add the cleaned mushroom tops and cook until browned and reduced by half, about an hour. Set mushrooms aside.

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2 cloves garlic, minced

dried thyme, to taste

2 Tbsp. white wine

2 cups mushroom stock
see sub-recipe

2 Tbsp. truffle paste

½ stick butter

1 tsp. Banyuls Vinegar

1 Tbsp. lemon juice

black pepper, to taste

canola oil, as needed

FOR MUSHROOM STOCK

2 cups mixed beech and maitake mushrooms, roughly chopped

reserved stems from mushrooms used in ragu recipe
see above

oil (canola, vegetable or avocado), as needed

water, as needed

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2. In the same pan, add more canola oil and sauté the shallots and garlic until fragrant, then sprinkle in thyme to taste.
3. Add mushrooms back to the pot and add in white wine. Cook until the liquid has almost entirely evaporated.
4. Add mushroom stock and bring to a simmer, then reduce the heat by half and continue to simmer for an additional hour.
5. Add truffle paste and cook for 5 minutes.
6. Add in butter, and stir until melted.
7. Finish with Banyuls Vin, lemon juice and pepper. Salt to taste.
8. Let cook until mixture reaches the consistency of a ragu rather than a soup and refrigerate until needed.

**Note: This recipe prepares 8 servings of wild mushroom ragu. Refrigerate remaining amount in an airtight container for up to 3 days.*

FOR WILD MUSHROOM HUMMUS

1. Scoop your hummus of choice into the center of a bowl and use the back of a spoon to make an indentation in the center.
2. Spoon your desired amount of mushroom ragu into the center of the hummus.
3. Garnish with minced chives to taste, and serve with warm bread.

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