



FOUR WALL FARM GOURMET MUSHROOMS

CHESTNUT MUSHROOMS IN BROWN BUTTER SAUCE

This is the most amazing mushroom. Even raw, it tastes like a beautifully roasted nut. The stems stay crisp, even when they are cooked. The only problem with this mushroom is that it shrinks when cooked—and you are always left wanting more. - KC. More recipes are available at www.4wallfarm.com

INGREDIENTS:

8oz Chestnut mushrooms
5 tbsp salted butter
1 clove garlic, sliced in half
1 pinch of salt
Additional salt and fresh ground pepper to taste
Optional: 1/2 tbsp pignoli nuts
Fresh pasta to serve



Sometimes crimini mushrooms are incorrectly called chestnuts. They are nothing alike! This tall, thin-stemmed mushroom with the brilliant multi-color cap and the taste of a buttery roast cashew cannot be replaced with any ordinary mushroom for the same effect.

INSTRUCTIONS:

Prepare mushrooms by separating them from the cluster at the lowest point possible. Halve the garlic clove and add it to the frying pan with the butter, swirling over high heat as it melts. Add the mushrooms and toss to cover with butter. Add the pinch (approximately 1/4 tsp) of salt. Cover the mushrooms, lower the flame to medium-low and allow the juice to extrude (approximately 3 minutes). Uncover and continue to sautee; removing the garlic after about 5 minutes. If you are adding the pignoli nuts, do so when you remove the garlic. Continue to cook until butter browns and there is a distinctly nutty smell, approximately 10 minutes. Watch carefully to ensure that nothing burns, though mushrooms (and nuts) will brown. Best served over fresh pasta with parmesan and freshly ground pepper to taste. Broccoli sautéed with lemon and garlic is a great go-with. (Serves 2)



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