



FOUR WALL FARM GOURMET MUSHROOMS

SAVORY MUSHROOM SCONES

I'm finding it hard to explain these. In texture, they are closer to a biscuit than a scone. They are tasty, cheesy, and rich. The mushroom mix (duxelle) adds moisture and savor, but you don't taste mushroom. These are amazing with soup, eggs, salad, or as a snack. I like them hot, room temperature, even with raspberry jelly. As it only takes half an hour to whip them up, they are great as the fresh bread part of a Sunday brunch! Enjoy.—KC

More recipes available at www.4wallfarm.com

INGREDIENTS:

8oz Chestnut mushrooms
2 tbsp salted butter
1 clove garlic, minced
1 shallot, minced (about 1/4 cup)
1/2 tsp salt
1/4 tsp freshly ground black pepper
1/4 tsp dried thyme or 1/2 tsp fresh, minced
2 tbsp balsamic vinegar
2 cups all purpose, unbleached white flour
1 tbsp baking powder
1/4 tsp salt
1 tbsp sugar
1/4 tsp freshly ground black pepper (yes, another)
1/2 cup heavy cream
1/4 cup + 1 tbsp milk
3/4 cup + 2 tbsp grated sharp white cheddar cheese
Parchment paper to line a cookie sheet



IMPORTANT : Minimize handling the dough as you are mixing. Too much handling will make the scone hard instead of fluffy. There won't be much rise.

INSTRUCTIONS:

Line a cookie sheet with parchment paper and preheat the oven to 400°F.

Cut the mushrooms from the cluster at the lowest point possible. Pulse them in a food processor until completely ground. Make a duxelle: Melt 2 tbsp butter in pan over medium high heat; add shallots and garlic. Sauté approximately 30 seconds until translucent, then add ground mushrooms, salt, pepper and thyme. Stir and sauté approximately 2 minutes, until all is incorporated and the mixture seems wet. Add the balsamic vinegar and continue to stir and sauté for another minute or two. The mixture will be moist, but there will be no additional juices. Let cool.

In a large bowl, combine flour, baking powder, salt, sugar, and pepper; whisk to combine. In a small bowl, combine the cream, 1/4 cup milk, and 3/4 cup grated cheese. Form a well in the center of the flour mixture, and pour in the liquid ingredients. Fold from the outside edges toward the center. When barely combined (it will still be a very dry mix) fold in the duxelle as well. The entire mixing process only takes about a minute. Do not overmix. On your baking sheet, flatten the dough till it is about 1" high, forming a circle. Cut it into 8 wedges. Separate the wedges on the sheet, leaving at least an inch between each one. Brush them lightly with milk then sprinkle on the last 2 tbsp of grated cheese. Bake at 400 ° for 15-20 minutes, or until golden brown.

