

Wild Mushroom Pâté

INGREDIENTS

1 ounce dried porcini or cepe mushrooms
1 cup boiling water
1/4 cup olive oil
3 tablespoons butter, divided
1 cup diced onion,
1/2 cup diced shallots
Coarse salt and freshly ground black pepper to taste
1 1/2 pounds mixed fresh mushrooms
1 teaspoon fresh thyme leaves (use half if dry)
1/4 cup Madeira, Marsala or sherry

METHOD

Combine dried mushrooms and boiling water in a small bowl and let soak for 30 minutes. Remove mushrooms, finely chop and set aside. Strain soaking liquid through a paper towel or coffee filter to remove any grit and set it aside.

Heat olive oil and 2 tablespoons butter over medium-high heat. Add onions and shallots, if using, and cook for 7 to 8 minutes, until they brown at the edges. Raise heat to high and add fresh mushrooms, thyme, salt and pepper. Cook, sauteeing, until mushrooms brown further and release their liquid. Cook until all of the liquid has evaporated, then add Madeira, Marsala, sherry or wine and do the same. Add rehydrated mushrooms and their soaking liquid, and cook this almost completely off.

No liquid should run into the center if you drag your spoon through the mushrooms, clearing a path. Adjust seasonings to taste — seasoning is everything here — then stir in last tablespoon of butter.

Let mixture cool to lukewarm, then blend in a food processor or blender until desired consistency, although pâté is traditionally very smooth. Let chill in fridge for a few hours before serving, giving the flavors a chance to settle. Pâté keep in fridge for 5 days, in an airtight container.

