



## Recipes

MISSIONFOODSERVICE.COM

### Mushroom Duxelle

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

#### Ingredients:

1 lb. Portobello Mushrooms , stemmed and rough chopped  
10 oz. Shitake Mushrooms , stemmed and rough chopped  
1 lb. Crimini Mushrooms , rough chopped  
2 oz. Shallots , minced  
2 oz. Fresh Garlic , minced  
2 oz. Unsalted Butter  
1 Tbsp. Fresh Thyme , picked  
Salt and Pepper to taste

#### Directions:

1. Add mushrooms, shallots and garlic to a food processor and pulse to break the mushrooms down into very small pieces. Do this in batches.
2. Place a large non-stick skillet over medium-high heat and melt butter. Add mushroom mixture and cook for 10 minutes or almost dry. Add thyme and season with salt and pepper, cool completely.