



Recipes

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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.