



Recipes

MISSIONFOODSERVICE.COM

Sautéed Wild Mushroom Stack

Serves 8

Ingredients:

4 Mission® 10" Heat Pressed Flour Tortillas (10420) ,
torn into quarters
1 stick Butter , melted
1 1/2 oz. minced Shallots
1/2 oz. minced Garlic
32 oz. assorted Wild Mushrooms , sliced 1/4" (such as
Portobello, Enoki, Oyster)
4 oz. Stock (Chicken or Beef)
1 oz. prepared Demi Glace
2 oz. Sherry
1/2 oz. minced, fresh Parsley
1/2 tsp. Worcestershire Sauce
3/4 tsp. fresh Thyme , minced
Salt and Pepper to taste
3 oz. crumbled Goat Cheese

Directions:

1. Pre-heat oven to 350° F. Generously brush both sides of each Mission® flour tortilla with melted butter. Place on a baking sheet. Sprinkle lightly with 1/4 teaspoon thyme, salt and pepper. Bake for 8 minutes or until slightly golden and crisp, remove from oven and set aside.
2. Place remaining butter in a large sauté pan over medium heat. Add shallots and garlic and cook until transparent. Add mushrooms and toss. Reduce heat to low. Cover and cook, stirring occasionally, until the mushrooms have wilted, about 4 minutes. Remove cover, raise heat to high and sauté until the mushrooms become slightly browned and crisp.
3. Add stock, stir and reduce till about 3/4 of the liquid is gone. Add the demi glace, sherry and Worcestershire, sauté for 1 minute and remove from heat. Season with remaining thyme, parsley, salt and pepper to taste.
4. Assemble by layering one of the tortilla pieces with a scoop of mushrooms. Top with another tortilla, more mushrooms and finish with 1/4 ounce of the crumbled goat cheese.