

FROM THE KITCHEN AT  
MINERAL SPRINGS RANCH



S O T E R  
VINEYARDS

# WILD MUSHROOM TOAST

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**1 lb. Chanterelle mushrooms  
(morel, porcini, & matsutake  
are also great choices!)**

**2 C. Shallots, thinly sliced**

**1/4 C Olive Oil**

**1 C. White wine, dry**

**4 Oz. Butter, unsalted**

**2 tsp. Thyme leaves, chopped**

**1 C. Garlic cloves ≈ 4 cloves**

**1 C. Olive oil**

**3 C. Heavy cream**

**1 C. Parmesan cheese**

**3 Bay leaves**

**2 tsp. Peppercorn, black**

**Salt as needed**

**Crusty bread of choice**

Place peeled garlic cloves and olive oil in a medium saucepan. Let simmer over low heat until garlic is tender but not browned, about 30 minutes. Set aside. In a small sauté pan, cook the shallots in ¼ C. of olive oil. Start them on medium-low heat, and season with salt. After a couple of minutes, turn the heat up and keep cooking until the shallots are caramelized and smell sweet. Be sure you're stirring frequently and scraping up the fond that forms on the bottom of the pan. Next, deglaze the pan with 1 cup of white wine, and cook until the liquid is completely reduced. Turn off the heat and set aside. In a large, clean pan, dry sauté the mushrooms over medium heat for a couple minutes. Make sure they have enough room to cook without being on top of each other; this will release excess moisture which will contribute to better texture. Next, turn up the heat, add in 3 Tbsp. of butter, season the mushrooms with salt, and continue cooking for about six minutes; stir in the thyme and reserved shallots, and taste for seasoning. In a small saucepan, reduce the heavy cream with bay leaf and peppercorns over low heat. Once reduced by half, strain out peppercorns and bay leaf and season with 1 tsp. of salt and grated parmesan. When you're ready to serve, get thick slices of a baguette, or bread of choice, and fry in a cast iron skillet with butter and salt. Fry until golden brown. To assemble toasts, mash and spread a thin layer of confit garlic across surface of toast, top with mushrooms and shallots, and drizzle with reduced cream and garlic oil. Sprinkle with sea salt.