Northwest Wild Mushroom Salad, Toasted Hazelnut, Aged Balsamic Vinegar
Ingredients

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720 mL Northwest wild mushrooms (chanterelle, lobster, coral and boletus)
30 mL whole butter (unsalted) or 60 mL Moroccan extra virgin olive oil
60 mL minced shallots
5 mL minced garlic
5 mL chopped thyme
30 mL 25-year-old balsamic vinegar
60 mL Moroccan olive oil
720 mL local garden greens (red oak leaf, arugula, spinach or bland preferred)
60 mL well-toasted chopped hazelnuts
Salt and pepper, to taste

Directions

1. In a small sauté pan, heat butter over medium to high heat until golden brown.
2. Toast the chopped hazelnuts until golden brown.
3. Add the mushrooms, sauté until brown.
4. Add shallots, garlic and thyme and lightly brown.
5. Add the balsamic vinegar and incorporate the olive oil.
6. Season to taste, remove from heat and let cool.
7. Toss vinaigrette from mushrooms with the greens.
8. Add the hazelnuts, and arrange on a plate with the mushrooms surrounding it.