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

© Thierry Rautureau 2013, Chef in the Hat™ | Serves 4

Ingredients

3 cups Northwest wild mushrooms (chanterelle, lobster, coral and boletus)
2 tablespoons whole butter (unsalted) or 1/4 cup Moroccan extra virgin olive oil
4 tablespoons minced shallots
1 teaspoon minced garlic
1 teaspoon chopped thyme
1/8 cup 25-year-old balsamic vinegar
1/4 cup Moroccan olive oil
3 cups local garden greens (red oak leaf, arugula, spinach or bland preferred)
1/4 cup 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.