ST. HELENA FARMERS' MARKET

Aaron Meneghelli, Executive Chef of Luxury Estates E & J Gallo Louis M. Martini Winery | J. Vineyards & Winery

Mushroom Mousse, Blackberry, Mushroom Crisps, Toast Points, Salad of Frisee and Cornichon

Items needed
fresh blackberry
blackberry gel
thinly sliced toast points
cornichon sliced thinly
mushroom crisps
cleaned frisee, yellow and white leaves only
mushroom mousse set in bowl
sea salt
fresh cracked peppercorn

For the Mushroom Mousse
Yield 12-15 portions at 100g
600g portobello mushrooms
150g yellow onion
3ea garlic cloves
15g rosemary leaves
½ bn fresh oregano, picked
350g heavy cream
225g unsalted butter, cold
50g red wine vinegar
2 sheets gelatine sheets
410g white truffle oil
12g kosher salt, plus more to season to taste
7g finely ground black pepper

Method for the Mushroom Mousse
Remove the gills from the underbelly of the portobello mushrooms, and slice thinly. Julienne the yellow onion and smash the garlic cloves with the side of your knife. In a large rondo set to high heat, add a blended oil, enough to generously coat the bottom of the pan and allow the oil to come to a smoke point. Sear the mushrooms and look to gain some caramelization. Once achieved, remove from the heat. In the same pot, add the onions to be caramelized, halfway through the onions, add the garlic and continue to cook until the onions have been caramelized. Return the mushrooms back to the pot with the onion and add the herbs, salt and pepper to be sauted for a couple minutes. Add the cream and the bloomed gelatin sheets.

Bring to scold and ensure the gelatin is dissolved for about 2-3 minutes, turn off the heat. Using a vita mix or high-powered blender, begin to incorporate small batches of the mushroom mix and puree until smooth adding in the cold butter in each batch. This should puree smoothly, but if needed pass through a sieve. Once entire batch is puree, fold in the vinegar and taste for salt levels, add if needed.

For portions, pour mushroom mousse into desired dish or bowl for service, adding 100g of mousse per portion.

Blackberry Gel
100g verjus
450g blackberries
200g granulated sugar
2% of weight from above items Agar Agar
1T lapsang souchong loose leaf tea
2ea sprigs of rosemary

Blend berries until smooth. In a medium sized pot add the puree with the sugar and verjus, and tea. Slowly bring to a boil, add the Agar Agar and remove from heat, stir together and strain into a non-reactive pan and place the rosemary sprigs to steep. Let cool for 3 hours. Remove the rosemary, roughly chop the gel and add back the blender and spin until smooth. Place in desired squeeze bottle or piping bag to use for service.

Mushroom Crisps
900g hen of the woods mushrooms (maitake)
olive oil to coat
brown sugar – to taste
kosher salt – to taste

Method for Crispy Mushrooms
Trim bottom of mushroom stem and discard, cut mushroom in half lengthwise, cut and crumble the mushrooms into small and thin pieces. Toss the cut mushroom with a large bowl with a small amount of olive oil to lightly

Coat them. Season with kosher salt and brown sugar and place on a sheet tray, lined with parchment paper. Roast in oven at 375 for 10 minutes. Remove from oven and mix mushrooms around the sheet tray to redistribute, continue to roast for 5 more minutes. Continue this process until the mushrooms begin to show color and a crispy texture. Once crispy, remove and place in a dehydrator at 115. Store in dehydrator until needed.