

# White mushroom and shiitake stew with miso sauce, fried onions and herb oil

Recipe for 12 tapas



## Description

A comforting simmer of mixed mushrooms in a rich, flavorful sauce.

## Note

While cooking the gnocchis, it is absolutely crucial that the water temperature remains high, hot and nearly boiling all the time. Cook a small portion of gnocchis at a time to get the proper texture and cooking at the end.

## Ingredients

### Roasted potatoes

- 600 Gr Fingerling potatoes
- 2 Clove(s) Garlic
- 2 Sprig(s) Thyme
  
- Butter
- Salt and pepper

### Herb oil

- 100 Ml Olive oil
- 2 Sprig(s) Tarragon

### Mushroom stew

- 150 Gr Chopped shallot
- 1 Clove(s) Chopped garlic
- 150 Gr Shiitake mushroom
- 227 Gr Button mushrooms
- 125 Ml White wine
- 1 Sprig(s) Thyme
- 250 Ml 35% cooking cream
- 20 Gr Dijon mustard
- 25 Gr Miso
  
- Butter
- Salt and pepper

### Topping

- 4 Tbsp Fried onions

- 2 Sprig(s) Parsley
- Butter
- Salt and pepper
- Butter
- Salt and pepper

## **Preparation**

- Preparation time **45 mins**
- Preheat your at **0 F°**

### Mushrooms stew

Wash and chop the mushrooms.

In a pan with a knob of butter, cook the shallots, the thyme & the garlic. Add in the mushrooms, let them cook for a little while and then deglaze it all with the Marsala. Lower the heat to medium-low and let it reduce down to 1/3. Add the cream and cook it slowly again. Finishing touch is the mustard. Reserve.

### Herb oil

Throw all the ingredients in the blender and mix everything well until a smooth and homogeneous texture is reached. Season & reserve.

### Potatoes

In a hot pan with butter, on medium-high heat, colour the gnocchis well, all around and then deglaze them with the Marsala. Plate them all in a deep plate, add the pistou all over and the pancetta chips. Serve & enjoy.

### On the plate

**Bon appétit!**