



Two Tubers

All things potato and truffle

Two Tubers Mushroom Paste with Truffle

Ingredients

2 large or 3 small shallots
2 anchovies plus tbsp anchovy oil
1 tbsp olive oil
½ cup sliced black olives or 1 cup whole black olives
Dried Porcini Mushrooms
Dried sliced shitake mushrooms
5 Brown Mushrooms
4 Medium Mushroom cups
3 small cloves garlic
¼ cup brandy

Method

Soak dried mushrooms in hot water.
Finely chop shallots and place them in a frypan with anchovies, anchovy oil and oil. Fry over low heat until the onion is translucent, and the anchovies dissolve.
Finely dice the brown and cup mushrooms
Finely dice the olives.
Crush the garlic.
Add the fresh mushrooms to the onion mix and turn up the heat. Allow the fresh mushrooms to brown, and once they have released their liquid, turn the heat down.
Drain the dried mushrooms, reserving the soaking liquid, and finely chop them. Add these to the mushrooms in the pan with the garlic and olives.
Deglaze the pan with the brandy and allow to cook out.
Stir and add some of the reserved mushroom liquid. Once this has cooked out, add more liquid, stirring with each addition. Cook for a further 15 to 20 minutes until the flavour has developed.

Notes

Use as a flavour hit for mushroom sauce.
Make into a truffle mushroom paste by allowing it to cool and adding shaved chopped truffle.