

MacCallum House

MUSHROOM COOKING CLASS RECIPES

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NOVEMBER 20, 2004



Hog Island Oysters with Shiitake Mushroom Glaze

For a party of 12

36 Hog Island oysters
4 tablespoons butter (½ stick)
2 tablespoons shallots, minced
½ pound shiitake mushrooms, sliced thinly
¼ cup sparkling wine/Champagne
2 cups heavy cream
4 egg yolks
freshly cracked black pepper and sea salt to taste

Shuck oysters, cut loose from bottom of shell. Leave oysters in cup side of shell and keep chilled on a cookie sheet.

Place butter in a small saucepan and melt over medium heat. Add shallots, stir for 1 minute to soften. Do not allow them to color. Add shiitake mushrooms and season with salt and pepper to taste. Cook for approximately 1 minute until mushrooms begin to soften. Add sparkling wine and reduce until almost dry. Add cream and reduce by 1/3 volume or until the cream slightly thickens.

Pull oysters from refrigerator while cream is reducing and have ready.

Place egg yolks in small bowl. Drizzle a little of the warm cream into the egg yolks to temper them. Add yolks back into the cream mixture and whisk together. Spoon sauce over each oyster, approximately 1 tablespoon, and place cookie sheet immediately under the broiler. Watch constantly as you broil until the glaze is golden, under 1 minute. You are not cooking the oysters, just warming them with glaze.

Garnish possibilities. Chopped fresh herbs, caviar, gremolata.



🍴 Gnocchi (for Roasted Gnocchi and Chanterelle Salad with House Made Mozzarella, Butternut Squash, Arugula and Applewood Smoked Bacon)

For a party of 12

2 pounds russet potatoes
3 egg yolks
1½ cups all-purpose flour
½ tablespoon salt

Bake the potatoes until soft (well-done). When the potatoes are done, put on a large pot of salted water and bring to a boil. Peel and rice the potatoes while warm. To rice, pass the potatoes through a ricer or food mill. Add the rest of the ingredients and knead until it becomes a smooth dough. Divide the dough into 4-6 pieces and, on a lightly floured surface, roll into logs about ½ inch wide. Cut diagonally into pieces ½ to ¾ inch long. Roll the pieces off a fork into the boiling water. When gnocchi come back to the surface they are ready. They can be served immediately. To prepare ahead, take gnocchi out of the water and place them on a towel-lined sheet pan and refrigerate. To re-heat, immerse in boiling water until they float to the surface again.

Shopping List for the rest of the Gnocchi Salad:

¾ pound Niman Ranch no-nitrate applewood smoked bacon
1½ pounds butternut squash
1 pound arugula
sherry vinegar
4 shallots
extra virgin olive oil
¾ pound mozzarella (if you buy and not make yourself)
¾ pound chanterelle (or other favorite wild or domestic mushrooms)



Demo Note Section: Making mozzarella and assembling salad



🍷 Roasted Niman Ranch Rib Lamb Chops, Rubbed with Porcini Powder, served with Porcini Bread Pudding, Fried Sage and Zinfandel Sauce

For a party of 12

Porcini Rub: (store extra in tight sealing jar)

1/2 teaspoon juniper berries
3/4 teaspoon black peppercorns
2 bay leaves
4 tablespoons dried porcini mushrooms, chopped by hand and then ground to powder
2 1/4 teaspoons sea salt

Toast the juniper berries in an ovenproof pan in a 350° oven for 5 minutes. Let cool. Grind berries with peppercorns and bay leaves in a spice or coffee grinder. (Tip: grinding white rice in the coffee grinder cleans it out nicely) Mix in salt and porcini powder.

Savory Wild Mushroom Bread Pudding

For a party of 12

1 pound day old sourdough bread, 3/4" dice
2 cups heavy cream
1 1/2 cups rich chicken broth*
1/2 cup rich beef broth*
1 teaspoon fresh thyme, chopped
1/2 cup dried porcini
1/2 pound fresh porcini, thinly sliced (or other favorite wild or domestic mushrooms)
4 tablespoons butter
1 large onion, 1/2" dice
8 egg yolks
sea salt and freshly ground black pepper to taste

Place bread in 9-inch x 11-inch baking pan with 2-inch sides. Place cream, stocks, thyme, and dried porcini in a pot; bring to the simmer and turn off heat. Let steep until ready to use.

Sauté fresh porcini in 2 tablespoons butter in two large sauté pans so they sear well; season with salt and pepper. Sauté onion in 2 tablespoons butter until soft and semi-caramelized. Season with salt and pepper. Strain

the liquid and season with salt and pepper.

Chop dried porcini into ¼” pieces. Toss dried and fresh porcini and onions with bread.

Temper egg yolks by adding liquid slowly while whisking; then blend all liquid into yolks. Pour liquid over bread and push bread down into the liquid. Let sit for approximately ½ hour. Bake uncovered on top shelf of oven at 350 for 30-40 minutes until set. Let cool ½ hour before cutting.

If making ahead you can cool in refrigerator and reheat by putting a little melted butter and chicken broth on the bottom of a pan and placing cut pieces on top; use hot oven 450-500 for 10 minutes.

If you are roasting or sautéing meat or chicken, you can place bread pudding pieces in the same pan at end of cooking in the oven to heat and absorb flavorful juices.



Zinfandel Sauce

4 cups rich beef stock*
1 cup zinfandel
1 tablespoon shallots, finely chopped
1 teaspoon black peppercorns
2 tablespoons butter (¼ stick) (keep cold)

Place 1 tablespoon butter in a small saucepan. Add shallots and black pepper and cook the shallots over medium heat for 1 minute until soft with no color. Add the zinfandel and beef stock and reduce at a slow boil to one-third of original volume or until it coats the back of a spoon and is syrupy.

Strain sauce through fine strainer. Just before you are ready to serve it, bring sauce back to a simmer and whisk in 1 tablespoon of cold butter.

***Note:** Instead of canned broths, it is preferable to use rich stocks. You can make these yourself or purchase them from gourmet markets like the Golden Gate market in the Ferry Building and Mollie Stone's around the bay area.

Shopping List for the rest of the lamb dish.

3 racks of lamb (2 chops per person)
1 bunch sage

Demo Note Section: Roasting lamb chops and frying sage.



Candycap Souffle with Caramelized Ginger Apples

For a party of 12, 6 ounce souffles

For Base:

½ cup candycap mushrooms
¼ cup boiling water
4 tablespoons butter (½ stick)
6 tablespoons flour
1 cup whole milk
1 cup heavy cream
½ cup sugar
½ teaspoon vanilla extract

Pour boiling water over mushrooms and let sit until liquid is absorbed and mushrooms are soft, approximately 20 minutes. Chop fine.

Melt butter in a saucepan; add flour and stir until smooth. Cook over a low flame for 2 minutes, stirring constantly. Add candycaps, milk, ½ cup sugar, cream and vanilla. Whisk over medium heat until smooth and bubbling, approximately two minutes. Set aside and let cool slightly.

To finish Soufflé

8 egg whites
4 egg yolks
½ teaspoon cream of tartar
4 tablespoons sugar

Separate eggs, placing egg yolks in medium-size bowl. Set aside. Whip egg whites with cream of tartar until foamy. If using mixer, let run on slow speed while you prepare the souffle dishes and finish the base.

Liberally butter 12 individual souffle dishes (6 oz.) and coat with sugar.
Refrigerate.

Warm base briefly over low heat until it begins to bubble, whisking constantly. Take off heat and add a little base to the egg yolks to temper them, whisking vigorously. Then add rest of the base to egg mixture. Set aside.

Turn up mixer and continue to whip egg whites to soft peaks and add 4 tablespoons sugar. Whip until soft and shiny and the whites hold their peaks. Fold 1/3 of the egg white mixture into the base and yolk mixture and then put rest of the whites on top of the base and gently fold them in. Fill molds flush with top of souffle dish, smoothing with the blade of a knife and running your thumb around edge to make a "hat" or just pile it softly. (Souffles can be made ahead of time and stored in the refrigerator for 4-5 hours.)

Bake at 425° for approximately 18 minutes for individual soufflés. To check for doneness, barely tap the side of the souffle dish; it should wobble only slightly.

Caramelized Ginger Apples

6 Fuji apples (don't substitute)
4 tablespoons butter (1/2 stick)
3/4 cup sugar
2 tablespoons Germain-Robin brandy
1/4 cup heavy cream
1/4 teaspoon cinnamon
1/8 teaspoon white pepper
1 tablespoon ginger root (chopped fine)

Peel the apples, cut in half and core. Put butter, sugar, cinnamon, white pepper and ginger in a large sauté pan and place over medium heat. When it melts together, add apples, stir to coat, and pour brandy in. Place in 350° oven and cook for approximately 30 minutes, stirring every 10 minutes. The apples should be nicely caramelized and semi-soft. Pull out of oven, add cream and stir until incorporated. You can reheat on top of stove over low heat until warmed through when ready to serve if serving later.

Notes