

# J·DAVIES ESTATE

# RECIPE

## MUSHROOM FRICASSEE

*Recipe by Cooking Chat*

PAIR WITH:

J. DAVIES  
CABERNET SAUVIGNON

### INGREDIENTS

1 oz dried porcini mushrooms or dried shiitake

2 cups water

Cooking oil spray

2 portobello mushroom caps

Salt and pepper to taste

2 tbsp extra virgin olive oil

½ cup fire roasted tomatoes

1 cup dry red wine

4 cloves garlic, minced

1 tsp dried thyme

1 tsp oregano

8 ozs button mushrooms, sliced

1 tsp miso paste (optional)

8 ozs seitan, sliced / chopped

⅓ cup bread crumbs

2 scallions, chopped and divided

¼ cup Manchego cheese (optional) broken or cut into small pieces

½ tsp paprika

### PREPERATION

- **Rehydrate mushrooms:** Reconstitute the dried porcini mushrooms 30 minutes prior to starting to cook the rest of the dish. Heat the water in a pan. When it starts to boil, remove from stove and pour over the dried porcini in a bowl that can withstand the hot water. Let the porcini soak in the water for at least 30 minutes.
- **Drain & rinse mushrooms:** Place a sieve over a bowl and line it with a wet paper towel. Pour the mushrooms into the sieve. Reserve the porcini soaking water. Rinse the mushrooms, then coarsely chop and set aside.
- **Sear portobello mushrooms:** Heat a large skillet on medium high, coat with the oil spray. Add about half of the portobello mushrooms slices, season with salt to taste and some generous grinds of fresh black pepper. Sear for about 1 minute, then turn the slices over to sear for another minute. Remove to a plate to cool, then repeat process with remaining mushrooms. Set the seared portobello mushrooms aside to add back in later.
- **Add the 2 tablespoon olive oil** into the same skillet used to sear the portobello. Heat on medium, and add the onions. Cook for about 5 minutes until the onions start to soften.
- **Add the wine and tomatoes** to the skillet. Simmer for 5 minutes, reducing the liquid a bit. Then add the garlic.
- **Stir in button mushrooms and the porcini.** Add the thyme and oregano.
- **Add the seitan and portobello mushrooms** along with the reserved mushroom liquid. Continue simmering and stir occasionally. Add the breadcrumbs after a few minutes of simmering.
- **Finish the dish and serve.** After the mushrooms and seitan have simmered together for at least 10 minutes, stir in the paprika, half of the chopped scallions and the Manchego cheese. If using the cheese, give it a couple of minutes. Serve the fricasee along with potatoes, and sprinkle some additional scallion pieces on top for garnish. Enjoy!