

13th STREET WINERY

PINOT PARTY 2.0

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WINE FOOD ART

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Mushroom and Walnut Pâté



INGREDIENTS:

1-pound	Wild mushroom mix, sliced or button mushrooms, trimmed and coarsely chopped
½ cup	Walnuts, lightly toasted
4 tbsp	Olive oil
2 tbsp	Butter
¼ cup	Red wine
2 tbsp	Balsamic vinegar
1	White onion, finely diced
2	Cloves of garlic, smashed
¼ cup	Finely chopped mix of parsley, thyme, and rosemary
...	Salt and pepper to taste

DIRECTIONS:

Heat the olive oil in a medium pan over medium heat. Add the onion and sauté until they start to caramelize, 3-5 minutes. Add the garlic and sauté for 30 seconds. Add the mushrooms, butter and herbs and sauté until the mushrooms start to lightly brown, another 3-5 minutes. Add wine and balsamic and continue to cook until liquid has evaporated, another 3-5 minutes. Take off the heat and let cool. Season with salt and pepper.

Place mushrooms and toasted walnuts in a food processor and pulse until finely chopped. Place in serving bowl and drizzle with some peppery olive oil. Serve with toasted or fresh baguette.