



Wild Mushroom and Walnut Pâté with Truffle Oil and Fresh Sourdough

Ingredients:

½ cup porcini mushrooms, sliced (1 package of rehydrated dried porcini will work as a substitute if fresh are not available)

½ cup portobello mushrooms, sliced

½ cup cremini mushrooms, sliced

½ cup oyster mushrooms, sliced

1 cup Walnuts, lightly toasted

olive oil

½ cup butter

1 cup shallot, finely diced

Coarse salt and freshly ground black pepper to taste

Small bunch fresh thyme leaves, roughly chopped

½ cup Reserve Pinot Noir

Drizzle of truffle oil or more if you wish

Directions:

Heat a large frying pan on medium heat with a 2 tbsp olive oil and 2 tbsp butter. Add shallots and sauté for 1 minute. Add another 4 tbsp of butter, all the mushrooms and thyme and sauté until they start to caramelize and brown. Add Pinot Noir and reduce until wine has evaporated. Season with salt and pepper

Let mixture cool and then blend in a food processor with toasted walnuts until the consistency is almost smooth. Check seasoning of salt and pepper and adjust if needed. Pour into desired container that you will serve the pâté in and chill in fridge for a few hours before serving.

Drizzle with a little truffle oil and serve with toasted sourdough.

Enjoy with a glass of Reserve Pinot Noir!

Fall 2020 Cellar Door

13th Street Winery

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