
Morel Mushrooms in Dry Sherry and Leek Fondue II

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Source: Adapted From: Chef Jon Mortimer, Boise, ID



Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 20 minutes

Categories: Appetizers

Ratings: Difficult - 2

Cooking Time: 1 hour

A wonderful wild mushroom appetizer. Rich and smooth.

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Ingredients:

3 Cups Morel Mushrooms

1 Cup Dry Sherry (1/2 C Amontillado and 1/2 C Dry Fino)

1 Cup Heavy Cream

3 Tablespoons Dijon Mustard

1/2 Cup Leek, Sliced White Part Only

1 Tablespoon Canola Oil

1/2 Teaspoon Ground Black Pepper

Sea Salt to Taste

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Directions:

Carefully pick through the mushrooms, inspect them, brush any sand or grit off with a soft brush, remove any long stems with a pairing knife. In a thick bottomed non-reactive saucepan heat the oil and blanch the leeks, stirring frequently and cooking till soft (about 2 minutes).

Strain off any excess oil. Return the leeks to the pan and place back on the heat. Add the sherry and allow to come to a boil. Reduce the heat and whisk in the cream and Dijon mustard.

Allow to reduce by 1/2 at a simmer. Add the morels and poach them in the liquid for 2 minutes or just until they begin to soften. Spoon the mushrooms and the sauce into bowls. Serve with crusty bread, like Acme Bakery (Boise) baguette.