



# Rustic Kitchen

BISTRO & BAR

## CARAMELIZED MUSHROOM PATE

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

### INGREDIENTS

1/2 pound Crimini Mushrooms  
1/2 pound Portobello Mushroom caps only  
1 oz Dried Porcini Mushrooms(soak in hot water to cover)  
2 each Shallots, finely diced  
1/2 cup Marsala Wine  
2 cups Chicken or Veal stock  
1 Tbsp Fresh Rosemary, chopped  
3oz Marscarpone Cheese  
3oz Goat Cheese  
Olive Oil  
Sherry Vinegar  
White Truffle Oil  
Salt & Pepper

### PREPARATION

Dice crimini and Portobello mushrooms into 1/8" cubes.  
Dice the dried porcini and reserve the liquid.  
In a large sauté pan heat a generous amount of Olive Oil over high heat.  
When the oil is hot,ADD the cremini and Portobello mushrooms.  
SAUTE until all the liquid evaporates and the mushrooms begin to caramelize about 20 min.  
ADD shallots and cook for 2 minutes.  
Deglaze pan with Marsala wine and completely cook it down.  
When the pan is dry add stock and reserve liquid from the dried porcinis.  
Reduce to slightly syrup consistency.  
Remove from heat and add in the cheeses.  
Stir until completely melted.  
Add rosemary, sherry vinegar & truffl e oil and season to taste with salt and pepper.  
Chill in a pate mold and serve slices with toasted crackers.

