

MUSHROOM CONSERVA

Buckwheat Crumble & Butterbloom Cheese

BUCKWHEAT LOAF

1 1/4 Cups Gluten free flour mix

1 1/8 Cups Buckwheat flour

2 tsp. Baking soda

1/2 tsp. Salt

2 Tbsp. Sugar

2 Tbsp. White vinegar

2 Cups Water

2 ea. Whole eggs

Mix dry ingredients together in a medium sized bowl. In another bowl, combine wet ingredients. Add wet to dry and let sit 1 hour. Bake at 350 degrees for one hour in an 8 x 4 loaf pan (butter or spray pan before baking). Remove from heat and let cool before removing loaf from pan.

WHIPPED BRIE

1/2 # Cream Cheese, room temp

1/2 # Brie cheese , room temp

Select a brie that is high in fat and one with milky notes, like Briar Rose's Butterbloom) The softer and meltier the better. Let the Brie and Cream Cheese come to room temperature. Place both cheeses in standing mixer with a paddle attachment and beat on high for 5-8 minuets. Once it doubles in size stop whipping.

MUSHROOMS

1lb. Mushrooms

1/2 C Canola oil

1/2 C Water

1/2 C Red wine vinegar

3 Cloves garlic

3 Bay leaves

2 Tbsp Black Peppercorns

1 Tbsp. Kosher salt

Place Canola Oil, garlic, bay, and peppercorns in a pot twice the volume as needed. Bring oil to 300 degrees over medium-high heat. Once the oil is hot add the mushrooms to and begin to cook until they soften. Keep the temperature under 400 degrees. When the mushrooms are tender, add water, salt and vinegar. Being careful of it bubbling up. Once the steam has dissipated. Turn the heat off and let cool.

TO SERVE

In small individual serving dishes, layer the crumbled buckwheat, cheese mixture then mushrooms. Repeat until dish is full. Garnish with chive flowers. Serve at room temperature.