

# *Chanterelle Toast with Rutabaga Spread and Pickled Mustard Seed Vinaigrette*

*CHEF NICHOLAS AMES*

(Serves 4)

## **Chanterelle Toast**

3 tbsp extra virgin olive oil	1 tbsp fresh parsley, chopped
1 pound fresh Chanterelle mushrooms	1 tbsp butter
2 tbsp sherry vinegar	Salt, to taste
1 tbsp fresh lemon juice	Black peppercorn, freshly ground, to taste
1 cup chicken stock	4 slices sourdough bread, toasted
½ tsp fresh rosemary, chopped	4 tbsp Parmigiano-Reggiano cheese, shaved
1 tsp fresh thyme, chopped	

1. Heat a large fry pan over medium-high heat and when it is hot, add the olive oil. Once the oil is hot, add the chanterelles. Cook for 4 minutes only tossing periodically.
2. Add the sherry vinegar and lemon juice and cook until fully reduced. Add the stock and reduce by half or until the mushrooms look fully hydrated. Add the rosemary, thyme, parsley, and butter. Stir with a wooden spoon to incorporate the butter. Season with salt and pepper and reserve.

## **Rutabaga Spread**

2 pounds rutabagas, trimmed  
1 ½ tsp kosher salt  
1 tbsp butter  
¼ cup heavy cream

1. Place the rutabagas in a large pot and cover with cold water. Bring to a boil and add 1 teaspoon of salt. Reduce the heat to medium-low heat to simmer. Cook until fork tender.
2. While the rutabagas are cooking, in a separate pot add the butter and cream and bring to a boil, then turn off heat.
3. Drain the rutabagas. Work the rutabagas through a potato masher or with a fork until smooth. Add the cream and butter to the rutabagas until you achieve a smooth spreadable consistency. Season with salt and reserve.

## **Pickled Mustard Seed Vinaigrette**

¼ cup brown mustard seeds  
¼ cup yellow mustard seeds  
½ cup apple cider vinegar  
1 tbsp extra virgin olive oil

1. Toast the brown and yellow mustard seeds. Add the vinegar and cook the mustard seeds until soft. Continue reducing the vinegar until halfway reduced. Set aside and cool.
2. Once cooled, add the oil, and adjust seasoning.

## **Assemble**

Evenly spread the rutabaga mixture on the 4 pieces of toasted sourdough. Spoon the mushrooms on top on the rutabaga and add a dollop of the pickled mustard seed vinaigrette. Garnish with shaved Parmigiano-Reggiano cheese. Serve with a glass of Brian Carter Cellars Le Coursier.