

Mushroom Panna Cotta

This is a heavenly appetizer – light but creamy and with a depth of flavor of earthy, nutty wild mushrooms!

1c milk

1c cream

2tbs butter

4c shiitake mushrooms and any wild mushrooms like porcini

1 shallot

1 clove garlic

3 sprigs thyme

2tsp salt

1tbs gelatin

1/4c water

1. Bloom gelatin with 1/4 c water and set aside.
2. Chop shallot, garlic, and mushrooms.
3. Add the butter to a pot with the shallot, garlic, and mushrooms. Saute until the all the ingredients are soft.
4. Add milk, cream, thyme, and salt to the pot. Bring up to a simmer and cook for 5-7 minuets.
5. Remove thyme sprigs and add the mix to a blender. Blend until smooth. Add bloomed gelatin to warm liquid a stir until the gelatin is dissolved.
6. Strain the mixture then pour into a small bread pan. Cool in the fridge until set.