

Mushroom Carpaccio for 4 persons



Carpaccio of chestnut mushrooms, coral fungus and Enoki

Ingredients

For the reduction (warm dressing):

- 40 – 50 gr. dried ceps
- 400 – 500 ml. chicken fond (for 100% vega use vegetable broth)
- 2 shallots finely chopped
- 1 garlic clove finely chopped
- 1 wineglass dry Madeira wine (or 'Medium dry')
- Olive oil
- Aceto balsamico
- 100 ml. (double) cream

For the crumble of Parmesan cheese

- 30 – 40 grams of grated Parmesan cheese (Parmigiano Reggiano)

For the carpaccio

- 200 – 300 grams of raw edible mushrooms of your choice (*White or chestnut mushrooms, Portabellas, porcini mushrooms, Keizersamite*)

To garnish

- Hand of coral mushroom
- 1 'bunch' of white Enoki
- Frisee lettuce (curly endive) or alternatively Little gem lettuce ('Baby Romaine')
- Some small twigs (the ends with 3 leaves) of flat parsley
- Chives oil (from 1 large bunch of chives and good olive oil)
- Hazelnut oil / pepper and salt from the mill.

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Carpaccio of Caesar's mushroom (Amanita Caesarea)

Preparation

This can be done the day before if desired

Reduction / warm dressing:

Well the dried mushroom for half an hour in lukewarm water. Sift the cep mushrooms and collect the well-moisture. Cut the welled mushrooms into small pieces. Fry the chopped shallot and garlic in some olive oil until glassy, but do not let it color. Add the chopped welled mushrooms and fruit until all the moisture has disappeared. Add the Madeira wine and reduce until all the moisture has evaporated. Add the chicken stock and the juice of the welled mushrooms and reduce to approx. $\frac{1}{4}$. Strain the reduction and add the cream. Reduce until the warm dressing has a slightly syrupy consistency. Season with some aceto balsamico, pepper and salt.

Crumble of Parmesan

Preheat the oven to 360 °F (180°C) and finely grate the Parmesan. Lay / sprinkle the grated cheese, very thin and flat divided on baking paper on a baking tray. Place the baking tray in the oven and after about 10 minutes, when the cheese has a golden color, it's ready. Place directly on kitchen paper and dab the top with kitchen paper. Cool on a grid and let it turn crispy.

Chive oil

Cut the chives finely. Put the chopped chives with the olive oil in a food processor (with 1 part chives > use 2 parts oil) and blender the whole to a nice homogeneous mass. Season with a little salt. Press through a sieve and (if present) transfer it into a squeeze / dosing bottle.

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Carpaccio of ceps 'under construction' in our Funghi Kitchen

Preparation

Prepare the plates

Arrange the raw mushrooms as thin as possible on the mandolin. Arrange the slices on the plates as a base. Decorate with the frisee lettuce, the coral mushroom and the Enoki (just a few 'needles'). Apply a few drops of the chive oil and decorate with the crumble of Parmesan.

À la minute

Top the warm dressing partly over the raw mushrooms and partly on the plate. Sprinkle a few drops of hazelnut oil (one tablespoon per plate) over the warm dressing. A stroke with the pepper mill and with the salt mill. **Enjoy !!**

Other 'crisps' . . .

We have also decorated this carpaccio with chicken skin crisps, baked chicken liver, quail breast and goose liver. Also a nice piece of tenderloin or rib-eye (very briefly baked / colored and quickly cooled back) cut into wafer-thin slices, combines perfectly with this carpaccio.