

1896 WINE CLUB



Inspired by a recipe from
Alan Bergo,
the Forager Chef

MUSHROOM TARTINE

A classic pairing with the
2022 Gros Frère et Sœur Chemin des Moines de Vergy

PREP TIME: 15 mins Cook Time: 10 mins YIELD: 2 servings

INGREDIENTS:

- 2 oz fresh mushrooms (a big blend), cleaned and cut into roughly 1-inch pieces, or left whole if small.
- ½ teaspoon minced fresh garlic
- Kosher salt to taste
- Soft unsalted butter to taste
- 1 tablespoon fresh chopped Italian parsley
- Purslane tips to taste (optional)
- Various pickled vegetables (preferably not too sweet; thinly sliced cucumbers recommended)
- Two tablespoons flavorless vegetable oil
- A few tablespoons of something creamy to spread on the bread (e.g., mascarpone with dill seed, unsalted butter, cream cheese, or high-quality ricotta).
- ¼ teaspoon minced garlic
- 1 large slice of high-quality bread, about ½ inch thick

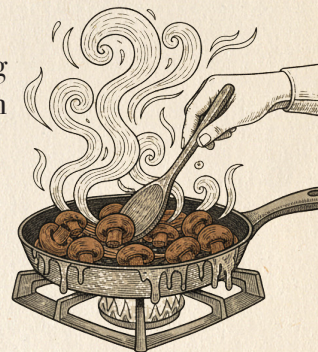


STEP 1: THE BREAD'S PARRY & MUSHROOM ADVANCE

Initiate your 'Wild Mushroom En Garde' by lightly oiling your bread and grilling or toasting deeply. Meanwhile, heat the oil and add your wild mushrooms, cooking on medium high heat for a few minutes until lightly caramelized.

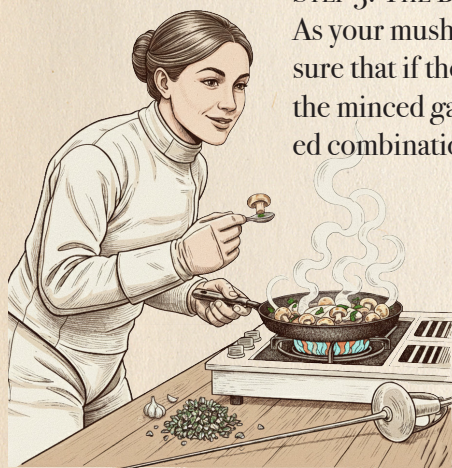
STEP 2: THE SALTY THRUST & EVAPORATION DRILL

Season your mushrooms with salt to taste. Should your mushrooms, perhaps rinsed from the wild, yield excess moisture, keep them over the heat until all water has vanished and the browning truly begins – persistence is key!



STEP 3: THE BUTTER FLOURISH & GARLIC LUNGE

As your mushrooms cook down to achieve a beautiful brown color and exude a nutty aroma, make sure that if the pan appears dry, to add a little extra butter. Follow with a 'garlic lunge', stirring in the minced garlic and cooking until it smells a little toasty (about 1 minute) for a perfectly executed combination!



STEP 4: THE FINAL TOUCHÉ

For the 'final touché,' lightly oil your bread and grill it on both sides. Double-check your seasoning and adjust as needed, ensuring a perfectly balanced flavor profile.

Finally, spread your chosen creamy base in a generous layer on the grilled bread. If desired, lay some of the 'pickled parries' on top, then crown it with the sautéed mushrooms and delicate purslane tips. Lastly, sprinkle with freshly chopped parsley.



BECOME
A MEMBER



Serve immediately, presenting your creation with the pride of a champion after a victorious bout!

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