

Truffled Duxelle

Swick

Makes 1 1/2 cups | Active Time: 30 minutes | Total Time: 30 minutes

Chef's Notes

You can also use this as a garnish on crostini, folded into mashed potatoes or as a creamy base for pasta sauce. This mushroom mixture is a deceptively simple way to add rich, intense flavor to many dishes, and it's easy to make ahead and have on hand for quick appetizers.

Making the Truffled Duxelle

First, gather and prepare your mise en place.

To make the duxelle, bring a fry pan to medium-high heat and add the non-dairy butter. Once melted, add the shallot and garlic. Sauté until golden and slightly caramelized. Next add the mushrooms and thyme and cook for about 10 minutes.

Add the white wine to deglaze the pan, lower heat to medium and cover with a lid. Simmer for 10 to 20 minutes, or until the mushrooms have broken down and the liquid has evaporated. When done, the mushroom should almost have a paste-like consistency to them.

Finish by adding the truffle oil, sea salt, black pepper and parsley. Stir well and cook for 3 more minutes.

Remove and spread on canapés, or as a filling or stuffing for other dishes.

Step 1: Making the Truffled Duxelle

- 2 tbsp vegan butter
- 3 tbsp shallot, minced
- 3 cloves garlic, minced
- 1 lb crimini mushrooms, minced
- 1 1/2 tsp fresh thyme, minced
- 1/2 cup white wine
- 1 1/2 tbsp truffle oil (or to taste)
- sea salt, to taste
- freshly ground black pepper, to taste
- 2 1/2 tbsp fresh parsley, chopped