

Celadon
presents
Wild Mushroom & Potato Napoleons
paired with
2003 Volker Eisele Terzetto - Chiles Valley

Ingredients: Serves 4

3 tbsp unsalted butter
12 oz. assorted wild mushrooms, such as chanterelle, wood ear, shitake or morels, cleaned, stems removed and thinly sliced.
½ cup sliced shallots
½ tsp salt
¼ tsp freshly ground black pepper
½ cup chicken stock
½ cup heavy cream
2 tsp freshly chopped thyme

2 tsp. white truffle oil
Potato crisps, recipe follows
½ cup finely grated aged Asiago (about 2 oz.)
12 slices fresh black or white truffle (optional)
Fresh Arugula tossed with EVO, as garnish

In a large, heavy skillet, melt the butter over medium-high heat. Add the mushrooms, shallots, salt and pepper and sauté until soft and most of the mushroom liquid has evaporated, about 8 minutes. Add the chicken stock, cream and thyme, and simmer until the liquid has reduced by 50 percent in volume, about 5 minutes. Remove from the heat and stir in the truffle oil. Place 2 potato crisps on each of 4 serving plates. Spoon 1 generous tbsp of mushroom filling on top, topped with 1 tsp. grated Asiago. Continue layering the napoleon so that you have 3 layers of potatoes and 3 layers of mushrooms in all, ending with mushrooms on top. Garnish the top of each napoleon with 3 slices of truffle, and a sprinkle of Asiago. Arrange the arugula around the outer edge of the plate and serve.

Potato Crisps:

1/3 cup olive oil
2 large baking potatoes, like russets (about 1 pound), peeled and sliced on a mandolin into 1/8" slices.
Salt and Pepper

Preheat oven to 400 degrees. Brush 2 large baking sheets well with oil. Arrange the potato slices in 1 layer on the sheets. Brush with the remaining oil and bake until golden, 12 to 15 minutes, switching the sheets halfway through baking.

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