

ZuZu of Napa
Presents
Wild Mushroom Panini with Aged Spanish Goat Cheese
paired with
Fife Vineyards 2004 L'Attitude 39, Rhone Blend, Mendocino

Serves 4

8 slices Brioche Bread
½ lb Trumpet Royale Mushrooms, cleaned and cut
1 lb Hen of the Woods Mushrooms, cleaned and broken into bite-size pieces
¼ cup extra virgin olive oil
1 tbsp Garlic, chopped
1 oz Amontillado Sherry
¾ cup Bechamel Sauce
1tbsp Thyme, chopped
¼ lb Pujol Nevat cheese, or a nice mild aged goat cheese
2 oz butter, room temperature

Heat the oil in a medium sauté pan and cook the two types of mushrooms separately until golden brown. Once both types of mushrooms are cooked, combine the two together in the pan and add the chopped garlic and thyme. Deglaze with sherry. Add the béchamel sauce and goat cheese and continue heating until the cheese is melted. Allow the mixture to cool slightly.

Sandwich the mushroom mixture between the slices of brioche, making 4 sandwiches. Spread a thin layer of butter onto the outsides of the sandwiches. Heat a medium sauté pan, or a small Panini machine, and cook the sandwiches, browning on each side until crispy and golden brown. Serve immediately.

Bechamel Sauce:

2 oz unsalted butter
2 oz flour
1 ½ cup whole milk, heated
Nutmeg

Melt butter and whisk in flour. Add milk slowly, whisking well after each addition. Season with nutmeg and cook for 1 hour stirring constantly so that it doesn't stick to the bottom of the pan.