

Mushroom Conserva

Mushroom conserva was a traditional way of preserving mushrooms for long term storage due to their highly perishable nature. Use it as a topping for warmed baguettes, mix it into soups or stews, or simply eat straight up warmed or cold, your choice!

Ingredients:

- 2 lbs assorted mushrooms, trimmed, cleaned, and diced
- 20 oz. extra virgin olive oil (EVOO)
- 1 tsp. paprika
- 1/2 tsp. smoked paprika
- Pinch of cayenne)
- 4 grams thyme, fresh
- 4 grams rosemary, fresh
- 3 bay leaves
- 1/2 cup sherry vinegar
- 3 tsp. salt

1. In a tall stockpot, bring the EVOO up to 170°f
2. Once oil is correct temperature, add mushrooms and 1 tsp of salt. Stir well.
3. Cook for 10 minutes at ~170°f, stirring frequently and maintaining temperature; we are not trying to deep fry the mushrooms so maintaining the temperature is CRITICAL
4. After 10 minutes cook time, add herbs, paprika blend, cayenne and bay leaves, stir well. Cook 10 more minutes.
5. Add sherry vinegar and 2 tsp. salt, stir well. Taste and adjust salinity as needed and you're done! Enjoy!
6. Let cool and store in fridge for up to 3 weeks

