



Potato and mushroom stacks with pickled mushrooms

By Miele

1 hour, plus 24 hours pickling

Preparation Time

30 minutes

Cooking Time

12 canapés

Serves

INGREDIENTS

Pickled mushrooms

150 ml light olive oil
1 tsp black peppercorns
3 garlic cloves, skin on, smashed
4 sprigs thyme
1 fresh bay leaf
1 lemon, juiced
25 ml white wine vinegar
25 ml sherry vinegar
2 tsp salt flakes
300 g mixed mushrooms,
torn into small pieces

Potatoes

500 g waxy potatoes, unpeeled
1 ½ tbsp potato starch
½ tbsp mushroom powder
1 ½ tbsp neutral oil
1 tsp fine sea salt

Mushroom pate

50 g butter
250 g Swiss brown mushrooms,
sliced
1 tbsp red wine vinegar
Fine sea salt
½ tsp black truffle oil
60 ml cream
2 tbsp chives, finely chopped

METHOD

Pickled mushrooms

1. Make a day in advance if possible.
2. Place all the ingredients except the mushrooms into a saucepan. Bring to the boil on medium-high heat, induction setting 7 and boil for 1 minute. Remove from the heat and allow to infuse for 10 minutes.
3. Remove the solids from the pickling liquid by passing through a sieve onto the mushrooms, then return the liquid and mushrooms to the saucepan.
4. Bring to the boil on medium-high heat, induction setting 7 and boil for 1 minute. Remove from the heat and cover with a lid.
5. Allow to cool to room temperature, then store in the refrigerator for 24 hours.

Potatoes

1. Use a mandolin to thinly slice the potatoes 2 mm thick.
2. In a large bowl, add the potatoes, potato starch, mushroom powder, oil and salt. Toss well to combine.
3. Stack piles of potatoes up to around 3 cm tall, with the largest slice on the bottom, onto a universal tray.
4. Place into the oven on shelf position 2. Select Moisture Plus on Fan Plus at 200°C, releasing a burst of steam immediately. Cook for 20-25 minutes, or until browned and crispy at the edges.
5. Remove from the oven and allow to cool for 10 minutes before assembling.

Mushroom pate

1. Heat the butter in a large frying pan or induction compatible gourmet oven

dish on high heat, induction setting 9 until the butter just stops sizzling.

2. Add the mushrooms and cook until lightly browned at the edges. Do not add salt yet.

3. Add the vinegar and deglaze the frying pan for 1 minute, remove from heat

and allow to cool slightly.

4. Place the mushrooms into a blender with a good pinch of fine sea salt and the truffle oil. Process on high for 1 minute.

5. Add the cream and process until smooth.

6. Season to taste and fold in the chives, reserving some for the final garnish.

To serve

1. Spoon or pipe the mushroom pate on top of the potatoes.

2. Drain the pickled mushrooms and press into the puree to hold.

3. Garnish with chives.

Hints and tips

- Gourmet waxy potatoes to be used for this recipe, such as perlas, jersey

benne, Dutch cream, sebago, desiree or Nadine.

- The potatoes can be cooked for 15 minutes and then chilled until ready to use.

To serve, cook for an additional 15 minutes at 200°C on Fan Plus until crispy.

- Mushroom powder can be made from grinding down store-bought dried

mushrooms, or by dehydrating your own in the oven on Conventional at 80°C for 2–4 hours, then grind in a spice grinder.

- When frying the mushrooms, use the largest pan to encourage browning

or cook in two batches.

- Potato starch helps the potatoes to stick together, and is also great for hash browns. If not available, cornflour can be used instead.

- For the pickled mushrooms, use a wide variety of the most interesting ones

you can find.

- If pickled mushrooms cannot be prepared a day in advance, pickle for

a minimum of 2 hours.

- Leftover mushroom puree can be used as a spread, or a dip.