

BISTRO

CLASSIC FRENCH
COMFORT FOOD
ALAIN DUCASSE





SAUTÉED PORCINI

ALLARD

SERVES 4

PREPARATION: 20 MINUTES

COOKING: 10 MINUTES

PORCINI

20 YOUNG PORCINI (CEPS)

1 CLOVE GARLIC

LEAVES FROM SEVERAL SPRIGS

FLAT-LEAF PARSLEY

30G – 1.06 OUNCES

(2 TABLESPOONS) BUTTER

30ML – 2 TABLESPOONS OLIVE OIL

3 SPRIGS THYME

10ML – 2 TEASPOONS DRY WHITE WINE

50ML – 3 1/2 TABLESPOONS WHITE

CHICKEN STOCK (SEE P. 246)

SALT

FRESHLY GROUND PEPPER

FINISHING

FLEUR DE SEL

FRESHLY GROUND PEPPER

OLIVE OIL

MAKE THE PORCINI

Use a knife tip to remove the earth-encrusted parts of the mushroom stems. Use a dry brush to remove any impurities. Set aside two mushrooms for finishing.

Halve the mushrooms to check that they are not worm-eaten. Peel the garlic and finely chop with the parsley. Melt the butter with the oil in a Dutch oven (cast-iron casserole). Add the mushrooms, cut side down, and brown them. When the cut side is golden, turn the mushrooms over, add the thyme, and cook for a few more minutes before deglazing* with the white wine. Reduce* the liquid until it becomes thicker, then deglaze again with the chicken stock and cover for 5 minutes. Add the garlic and parsley, and season with salt and pepper.

FINISHING

Arrange the mushrooms on a plate and season with a pinch of fleur de sel and pepper, and drizzle with olive oil.

THE WINE

A RED BURGUNDY, SUCH AS CHAMBOLLE-MUSIGNY