

Mushroom and Toasted Walnut Pate with Dusted Valley 2014 Wallywood

Yield 4 cups

With the holidays quickly approaching this is a go to appetizer recipe. It makes a lot and will keep a week or more in the refrigerator. If you are lucky enough to have wild mushrooms, substitute those for one of the varieties in the recipe. Generously top a crostini with the pate and add a sprinkle of chopped walnuts and parsley, pour yourself a glass of Dusted Valley's 2014 Wallywood and you've got a party!

2 sticks unsalted butter
3 large shallots, chopped
1 tablespoon chopped fresh thyme
1/2 pound button mushrooms, chopped
1/2 pound cremini mushrooms, chopped
1/2 pound shiitake mushrooms, chopped
2 cloves roasted garlic, smashed into a paste
2 teaspoons Savor plus more for crostini
2 cups toasted walnuts plus 1/2 cup chopped for garnish
1/4 cup extra virgin olive oil plus more for crostini
1/4 cup chopped flat leaf parsley plus 1/4 cup for garnish
1 or 2 baguettes



To make prep super easy, chop the shallots and mushrooms separately in the food processor. You are going to need the processor to finish the pate so you don't even have to wash it!

In a large sauté pan, over medium-low heat, melt the butter and then add the shallots and thyme. Cook, stirring occasionally until the shallots are very soft about 4-5 minutes

Add the mushrooms, garlic and Savor to the shallots and increase the heat to medium high. The mushrooms will give off a lot of liquid. Cook stirring occasionally until that liquid has evaporated about 7-8 minutes. Set aside.

In the work bowl of a food processor add the walnuts and olive oil. Pulse until the mixture becomes a thick paste. Add the mushroom and shallot mixture to the walnuts and continue to process until combined and relatively smooth. You'll want a little texture. Taste for seasoning, adding more Savor if needed.

Place into a container and stir in the parsley, cool, cover and refrigerate preferably overnight.

To serve: place the crostini onto a platter and generously top with the pate. Sprinkle with the chopped walnuts and parsley, serve.

Crostini

Preheat the oven to 425 degrees

Lightly coat both sides of the sliced bread with olive oil and place onto a sheet pan. Sprinkle the top of the slices lightly with Savor. Place into the oven and bake for about 5-7 minutes, no need to turn the bread over. Cool.