



# Mushroom Conserva

*from Thomas Keller's Ad Hoc at Home*

- 1 sprig rosemary
- 1 teaspoon piment d'Espelette
- 4 sprigs thyme
- 2 bay leaves
- 2 cups extra virgin olive oil
- 2 pounds wild mushrooms, as assortment of porcini, morels, chanterelles, hen-of-the-woods, etc. (or substitute criminis)
- 3 tablespoons sherry vinegr
- sea salt & freshly cracked black pepper

Just before cooking, rinse the mushrooms as necessary to remove any dirt. Remove any stems that are tough, such as the stems of shiitake mushrooms, and discard or set aside for another use (vegetable stock). Trim the end of other stems as well as any bruised areas.

Cut the mushrooms into pieces. The size and shape will vary with the variety of the mushroom. Small mushrooms can be left whole, larger mushrooms can be cut into chunks or slices. Some mushrooms with meaty stems, such as porcini or trumpet mushrooms, can be cut lengthwise in half.

Use the tip of a paring knife to score the inside of the stem in a crosshatch pattern. This will enable the marinade to penetrate the stem. The pieces of mushroom will shrink as they cook, but the finished pieces should not be larger than one bite. You should have about 1.5 pounds (10 cups) of trimmed mushrooms.

Combine the olive oil, bay leaves, thyme sprigs, rosemary and piment d'Espelette in a large, wide saucepan over medium to medium-high heat until the oil reaches 170° (it may be necessary to tilt the pot and pool the oil to get a correct reading on the

thermometer). Add the mushrooms to the pot and gently turn them in the oil. When the oil reaches 170° again, adjust the heat as necessary to retain the temperature and cook for 5 minutes, gently turning the mushrooms from time to time. The mushrooms will not initially be submerged in the oil, but will wilt as they steep.

Remove from the heat, stir in the vinegar, add salt and pepper to taste, and let the mushrooms steep in the oil for 45 minutes.

Transfer the mushrooms, oil and herbs to a covered storage container; the mushrooms should be covered by the oil. The conserva will keep for up to 1 month in the refrigerator. Serve hot or at room temperature.