

Balsamic-Roasted Exotic Mushrooms with a White Truffle Olive Oil Glaze



Plan Z Phase: This is a Z3 (ZReboot) recipe. I ordered this dish at a restaurant in town. It was so good I said, "I have to figure out how to make this myself!" It was that wonderful.

Servings: Serves 6 – 8 as a "little plate," appetizer or side dish

Ingredients:

- 2 pounds of a variety of mushrooms cleaned and trimmed. I use lots of creminis cut in half and then add some shitakes and chanterelles. You can even make this with regular button mushrooms.
- 1 cup of a good, aged balsamic vinegar. You don't have to get the really expensive stuff; just a good one.
- 1 cup of water
- 3 Tbl of white truffle infused balsamic vinegar (get this from a gourmet specialty store or online)
- 2 Tbl of extra virgin olive oil

Instructions:

You'll need your 9" x 13" pan. Put the mushrooms in. There is a real pile of mushrooms. Don't worry they'll shrink during the roasting process and be half this size when you're done. Roast the mushrooms with the first vinegar and the water at 400 degrees for 30 minutes. Open the oven and stir the mushrooms. Roast for 15 minutes more. Now pour off most of the liquid that has accumulated in the bottom of the pan. Leave just enough so the pan has moisture on the bottom. Roast for 15 – 30 minutes more. Don't let the mushrooms completely dry out. Drizzle the white truffle vinegar and the olive oil over the mushrooms, stir and serve.

If you want to serve later you can. Just reheat the mushrooms and then drizzle before serving.

Enjoy!

Cheers,