



Wild Mushroom Cakes With Avocado Pesto And Red Pepper Coulis

Serves 4

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ingredients

Red Pepper Coulis:

2 red bell peppers

2 garlic cloves

2 T milk

1.5 tsp honey

Mushroom Cakes:

2 T butter

2 T olive oil

16 oz sliced button mushrooms

2 large portobellas

8 oz shitakes

2 garlic cloves, minced

2 eggs, beaten

2 T grated parmesan

2 T basil, chopped

2 T parsley, chopped

1 t salt

0.5 t black pepper

0.5 cup panko

Avocado Pesto:

0.25 cup pine nuts

2 mashed avocados

0.25 cup grated parmesan

2 T cilantro

1 T parsley

lime juice

0.25 + 2T olive oil

1 T butter

preparation

Red Pepper Coulis:

Char peppers in broiler until blackened and seal in paper bag for 15 minutes. Peel and seed pepper.

Blend. Place garlic cloves in small dry skillet. Cover. Cook over med heat until brown and tender, shaking skillet occasionally. Cool. Peel. Add to blender. Add milk and honey. Puree.

Mushroom Cakes:

Melt butter with oil in heavy large skillet, medium high heat. Add mushrooms, cook for 14 minutes. Add garlic, cook 1 min. Put mixture in processor. Add eggs, parm, herbs, salt and pepper. Chop. Transfer to large bowl, mix in 0.5 cup panko. Divide into 8 portions, make cakes. Coat cakes with panko. Place on rimmed baking sheet. Preheat oven to 300. Melt butter with oil in large skillet over medium heat. Add cakes. Cook 5 min per side. Transfer to baking sheet. Place in oven to keep warm.

Avocado pesto:

Mix all ingredients in processor.

Serve pesto. Place cakes on top, and drizzle with coulis.