



ANSON MILLS

Wild Mushroom Ragoût

Yield

About 2½ cups

Time

About 30 minutes

Equipment Mise en Place

For this recipe, you will need a 2½-quart saucepan, a whisk, a large skillet, and a wooden spoon.

Ingredients

1 cup heavy cream
½ teaspoon minced fresh thyme (or ¼ teaspoon dried)
⅛ teaspoon freshly grated nutmeg
¼ cup finely grated Parmesan Reggiano
1 teaspoon olive oil
8 ounces small cremini mushrooms, cleaned, stemmed, and quartered
4 ounces assorted wild mushrooms, cleaned and, if large, sliced
2 medium shallots, minced (2 tablespoons)
1 small garlic clove, minced
½ teaspoon fine sea salt
½ teaspoon freshly ground black pepper
1 tablespoon chopped fresh flat-leaf parsley

Directions

1. Pour the cream into a 2½-quart heavy-bottomed saucepan and simmer over low heat until it is thick and reduced by half, about 15 minutes. Whisk in the thyme, nutmeg, and Parmesan. Remove from the heat and set aside.
2. Heat a large skillet over high heat for 2 minutes. Add the olive oil and swirl to coat. Add the cremini mushrooms. Sear and toss intermittently until the mushrooms release their juices and begin to brown, about 3 minutes. Stir in the wild mushrooms, shallots, and garlic and continue to toss over high heat until the mushrooms are tender, about 2 minutes. Stir in the salt and pepper. Add the reserved reduced cream and parsley and stir to coat. Taste for seasoning. Serve immediately.