

Mushroom Beignets

(about 12 servings)



Ingredients:

2 lbs Ricotta
14 oz whole Eggs
16 oz AP Flour
6 oz Sugar
2 oz Baking Powder
2 tbsp of Porcini powder
¼ oz kosher Salt
1 lb chopped wild Mushroom Mix, see recipe below

Directions:

Mix all ingredients well, 2-3 minutes.
Gently fold in the Mushroom mix.
Drop a small teaspoon of batter in fryer to check for seasoning.
Fry 2 oz balls until cooked through, 3 minutes estimated.
Toss in Porcini salt.
Place 2 oz of Pecorino Cream in bottom of bowls.
Place 3 beignets on cream and drizzle over with pumpkin demi.
Garnish with grated Pecorino and micro basil.

Wild Mushroom Mix

Ingredients:

3lbs Sliced Wild Mushrooms
1lbs Butter
Kosher Salt & Pepper to taste

Directions:

Melt butter and sauté sliced mushrooms until tender.
Season with S&P.
Place on pan to cool.
Take 1 lb and chop fine, reserve the remaining for Bolognese and braised veal.

Porcini Salt/Sugar

Ingredients:

½ cup kosher Salt
¼ cup white Sugar

1 tbsp of Porcini Powder

Directions:

Mix all ingredients well.

Squash Demi

Ingredients:

16 oz of Demi

4 oz of Squash juice leftover from Cocktail

Directions:

Warm together and do not over reduce.

Keep warm till service.

Pecorino Cream

Ingredients:

20 oz Heavy Cream.

16 oz grated Pecorino

1 tbsp roast Garlic

S&P to taste

Directions:

Warm all ingredients together, do not boil.