

SUGGESTED PAIRINGS

Le Clos Jordanne
Chardonnay
(or Pinot Noir)



Makes 6 portions

- 3 cups Navy beans (dried, soaked & cooked or canned)
- 1 cup Heavy cream
- 1/2 cup White wine
- 4 Tbsp Unsalted butter
- 1 Tbsp Truffle paste
- 1 Shallot, finely diced
- 2 cups Field mushrooms sliced (oyster, shitake or honey)
- 2 cloves Garlic, 1 finely chopped, 1 whole
- 2 Tbsp Parsley, chopped
- 1 Tbsp White truffle oil
- Salt & pepper to taste

Melt 1 Tbsp butter in saucepot, sweat shallot and whole garlic clove until golden.

Add cream, wine, truffle paste reduce liquid by half.

Melt 2 Tbsp of butter in a sautee pan until foaming and just about to brown.

Add mushrooms and sautee until golden and crisp on one side, add chopped garlic and season with salt.

Add to liquid and stir in beans.

Stir in truffle oil, season with salt and pepper.

Garnish with fresh chopped parsley

Recipe by David Penny,
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