

POTATO-CRUSTED MUSHROOM "GALETTE"

Ingredients	Amounts
Dried porcini mushrooms	3 oz
Olive oil	¼ cup
Fresh wild and domestic mushrooms, cleaned and quartered	4 ½ cups
Diced shallots	¾ cups
Chopped garlic	2 Tbsp
Flour	2 Tbsp
Salt and white pepper	As needed
Nutmeg	As needed
Russet potatoes	9 lbs
Vegetable oil	1 cup
Chopped chives	As needed

Method

1. Soak porcini in 4 cups very hot water until softened. Strain, reserving both soaking liquid and porcini. Strain liquid through coffee filter or cloth; rinse porcini and cut into ½-inch pieces. In large sauté pan, heat oil; add fresh mushrooms, shallots and garlic. Sauté until mushrooms start to soften; stir in flour. Add porcini and soaking liquid; simmer until liquid reduces to a sauce that just coats the mushrooms. Season with salt, pepper and nutmeg. Cool.
2. With mandoline or slicer, cut potatoes lengthwise into thin slices. Blanch in boiling water just until flexible; drain. Lay slices on towel-lined sheet pan. Brush 24 (4 ½-inch) non-stick tartlet molds with removable bottoms with vegetable oil. Line bottoms of molds with 1 layer of potatoes. Arrange overlapping potato slices inside each mold, letting them hang over the sides. Brush with oil, place on sheet pan and bake in 400°F oven about 45 minutes or until edges of potatoes are golden. Cool slightly, carefully unmold, plate and sprinkle with chives. Galettes can also be assembled and served in shallow ramekins.

Yield: 24 servings