

Baked Sweet Potato Gratin with Wild Mushrooms

— serves 10 - 12

2 tablespoons olive oil
4 cups chanterelle mushrooms
4 cups shiitake mushrooms (substitute mushrooms of choice)
6 tablespoons small dice red onions
2 tablespoons chopped fresh thyme
2 tablespoons chopped fresh sage
Drizzle of porcini elixir (optional)
5 cups sweet potato, peeled and sliced about ¼ -inch thick
1 ¼ cups grated Italian fontina cheese
½ cup chicken or vegetable stock
2 tablespoons chopped fresh parsley

Slice the mushrooms thinly. Heat the oil in a large sauté pan and add half the mushrooms. Saute until browned around the edges. For best results, this requires stirring them only when necessary and turning them over once, maybe even by hand. Transfer to a bowl. Repeat with remaining mushrooms and remove from pan. Add onions to pan and sauté until lightly browned, 5 minutes. Add to mushrooms and toss with herbs, salt and freshly ground pepper. Add a small drizzle of porcini elixir to heighten flavor even more.

Preheat oven to 425°. Coat a 13 X 9 baking dish with butter or cooking spray. Make a layer the sweet potato slightly overlapping. Sprinkle with salt and fresh pepper. Add half the mushrooms followed by half the cheese. Repeat layers and top with remaining cheese. Pour in the stock. Cover with aluminum foil and bake for 30 minutes. Uncover and bake 20 – 30 minutes more. Top with chopped parsley and serve.

- At the Fungus Fair I sautéed another 2 cups of chanterelle and served them on top as a garnish.

