

Eno's

Wild Mushroom Stuffed Calamari with saffron Fingerling potatoes and mushroom hazelnut jus

Stuffing:

• 8 oz	Mascarpone cheese
• 1/2 c	minced chanterelle mushrooms
• 1/2 c	minced oyster mushrooms
• 1/2 c	minced shiitake mushrooms
• 2 ea	Garlic cloves, minced
• 3 ea	shallots minced
• 1/4 c	Fines herbs

- Sauté the mushrooms in olive oil. Finish with 1/4 of the shallots and garlic. Allow to cool. Fold in the rest of the remaining ingredients and season to taste. Place in a piping bag and set aside in the fridge.

Potatoes:

• 1/8 tsp	Saffron
• 1/4 pound	Sliced fingerling potatoes (like coins)
• 1 qt	Cold water
• to taste	salt

- put all ingredients into a pot with salt and pepper to taste
- bring to boil until potatoes are just tender and cool in liquid

Mushroom and hazelnut Jus:

• 1 lb	Button mushrooms
• 1 ea	onion diced
• 2 ea	ribs celery diced
• 1 ea	carrot diced
• 1 ea	loose bouquet garni
• to taste	Sherry vinegar
• to taste	hazelnut oil
• t t	S&P

- Wash the mushrooms and place in a pot with the carrot, onions, and celery. Cover with water and add loose bouquet garni. Let simmer for 45 minutes. Strain and reduce to a glaze. Cool and add the vinegar to taste and the hazelnut oil.

To prepare:

Open the tubes of the calamari and stuff with the filling mixture. Heat a sauté pan and place the calamari in the pan. In another sauté pan heat the fingerling potatoes and finish with some chopped fines herbs. Place in the center of the plate and put the

sautéed calamari on top. Drizzle the jus around the plate and garnish with micro cilantro.