

# Mushroom Stew

serves 2

- 2 cups of shiitake and oyster mushrooms, clean/cooked
- 3 cups of mushroom stock (use stems of mushrooms to make stock)
- 2 tbs garlic, chopped
- 2 tbs shallots, chopped
- 3tbs pine nuts toasted
- 1 tbs sherry vinegar
- 1 tbs butter
- 2 eggs poached
- salt and peper
- 1/4c ricotta cheese, seasoned
- 3tbs fines herb, chopped (parsley, chervil, chives and tarragon)
- cooking oil

In a small pot, sweat the shallots and garlic until tender. Add the mushrooms, butter and pine nut and mix with the garlic and shallots until butter has completely melted. Add the stock and let cook down until it is a stew consistency, finish with the fines herb and sherry vinegar. Season with salt and pepper to taste. spoon the stew into 2 bowls and put 3 tbs of ricotta on each along with the poached egg.