



Recipe from: [My Catholic Tradition](#)

Mushroom Caviar

Chopped hard-boiled egg, spring onion and parsley, the traditional garnishes for caviar, can be added as a garnish.

SERVES FOUR

Ingredients

3 tbsp olive or vegetable oil
1 lb mushrooms, coarsely chopped
5–10 shallots, chopped
4 garlic cloves, chopped

Heat the oil in a large pan.

Add the mushrooms, shallots and garlic.

Cook, stirring occasionally, until browned.

Season with salt.

Continue cooking until the mushrooms give up their liquor.

Continue cooking, stirring frequently, until the liquor has evaporated and the mushrooms are brown and dry.

Put the mixture in a food processor or blender.

Process briefly until a chunky paste is formed.

Spoon the mushroom caviar into dishes.

Serve with toasted rye bread rubbed with cut garlic cloves.

Extras

For a rich wild mushroom caviar, soak 1/4– 1/2 oz dried porcini about 1/2 cup water for about 30 minutes. Add the porcini and their soaking liquid to the browned mushrooms in step 2. Continue as in the recipe. Serve with wedges of lemon, for their tangy juice.