

Mushroom Croquettas

1/2 lb butter

1 large onion, small dice

1/4 cup garlic cloves, sliced

1 Tbsp rosemary-shiitake powder (ground dried rosemary and dried shiitakes in equal parts by weight)

1 cup flour

1 cup shaoxing wine

2 1/2 cups cream

salt and white pepper to taste

12 ounces mushroom duxelles, squeezed to remove excess moisture.

1. Sweat the onion and garlic in the butter until translucent.
2. Add the rosemary-shiitake powder and stir to incorporate.
3. Add the flour and cook 5 minutes, stirring often.
4. Add the wine and stir until smooth.
5. Add the cream and stir until smooth and thickened.
6. Season to taste.
7. Fold in mushroom duxelles.