



Foto: David Perez/Wikimedia commons



September



Middle



For the storage room



60 Min.

<https://vildmad.dk/dk/opskrifter/trompetsvampeconfit>

CONFITED BLACK TRUMPET MUSHROOM

INGREDIENTS

- 500 g cleaned black trumpet mushroom (Alternative: golden chanterelle or yellowfoot chanterelle)
- 120 ml gin
- 60 ml white wine
- 15 g mushroom salt
- 2 Teaspoon whole peppercorns
- 4 garlic cloves
- 400 g chicken fat or other fats
- Lemon zest

USED PLANT PARTS

- The whole mushroom except from the bottom of the stem.

STORAGE EQUIPMENT

- Jam glass

COURSE OF ACTION

1. Put all ingredients except mushrooms in a pot.
2. Bring the pot to a boil.
3. Add the mushrooms and it leave on low heat for 15-20 minutes. The contents should not rumble – just simmer gently.
4. Pour the contents of the pot into a jam glass and allow it to cool.
5. From here you can choose to: blend it into a puree, which can be used as spread on toast or to refine the taste of dishes. The mushrooms can also be used whole.

TIPS

If you choose to make the mixture into a puree you can also use it to fry in or assemble sauces. If you choose to confit the mushrooms whole, they can be cut into smaller pieces and used for flavouring other dishes.