



Baby Carrots, Wild Mushroom Soil, Vadouvan

Recipe by James Wyatt, Executive Sous Chef, Restaurant Eugene

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Appetizer; serves 4

Ingredients:

10 ea	baby carrots, cut into bite size pieces*	MULTIPLE FARMERS
2 cups	crème fraîche	
1 Tbls	homemade curry powder (store bought okay)	
4 cups	good bread, torn into small pieces	TGM BREAD
½ cup	flour	
2 Tbls	sugar	
3 Tbls	Belgian beer	
2 cups	mushrooms, roughly chopped	APPALACHIAN MUSHROOMS
2 Tbls	scallion, sliced	
1 Tbls	salt	
2 oz.	butter, melted	BANNER BUTTER

* (reserve tops for garnish)

Preparation for the carrots:

Bring a large pot of water to a boil with enough salt to taste like the sea. Prepare and ice bath. Blanch carrots in boiling water until just tender, but retaining some crunch, about 3 minutes. Remove and shock carrots in ice bath. Lay out in paper towels to dry.

Whisk together crème fraîche and curry powder. Season with salt to taste, about 1 tbls.

Preparation for mushroom soil:

Toss remaining ingredients in a large bowl. Lay out on a sheet pan lined with parchment paper. Dry in a 200-degree Fahrenheit oven for 3 hours (or in a dehydrator overnight). Pulse mixture in food processor until it forms a crumble. Check and adjust seasoning.

To assemble:

Toss the cooked carrots in a bowl with olive oil and a pinch of salt. Spoon the crème fraîche with curry powder onto 4 plates or shallow bowls and spread lightly. Pile the carrots on top of the crème fraîche. Spoon the crumble over top. Garnish with carrot tops.