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### Champion Cheese Mushroom

Hi guys, welcome back to another blog!! In this blog I thought, that I should do something different than on other days. To get some variety into my blogs, I decided to cook something and show you how to make it on your own. I browsed through Sam Stern's website and found this Champion Cheese Mushroom. You need:

4-6 slices good baguette or ciabatta

50g/2 oz. butter

1 small onion or 4 shallots

2 fat cloves garlic

175 ml dry white wine

100ml/3 ½ oz double cream

400g button mushrooms

Fresh tarragon

Salt and black pepper

75-110 g grated Gruyere or a Gruyere/Cheddar or Lancashire cheese mix (I used Emmenthaler) 😊



I started heating the oven, function top heat or grill, 175°C.

At first, I cut the baguette into 8 slices and toasted them in a toaster. Then I got a fireproof casserole dish and put some butter in it to spread it all over inside.

I didn't have onions nor garlic, so I used salted root vegetables (which contain also onions and which are already chopped, ready for use). I heated butter in a pot and roasted the salted root vegetables until they got brown. Then I poured over the white wine and let it cook until the sauce was reduced to its half. As the next step I added the double cream plus dill (instead of tarragon) and let it cook again.

In the meantime I washed and sliced the mushrooms, which I put into a pan greased with butter. While cooking them 2-3 min until most of the water was gone, I grated a piece of Emmenthaler. Then I added the sauce to the mushrooms and finally spread the mix on top of the baguette slices so that the bread was all over covered. But before I put it into





the oven for 5-7 minutes, I covered the slices with the grated Emmenthaler. I took the dish out of the oven and then I could eat it.

The dish is very delicious and actually very easy to make. The only thing that could go wrong is that you let the sauce cook too long, so that more than half of the liquid boils. My Mom also ate it and it was very tasty for her too.

I think that I will cook it again on special days or maybe once a month and if you still have questions, go to Sam Stern's website or write it in the comments below. I wish you a nice day and bye!

