

WILD MUSHROOM & LEEK SAUCE WITH CASHEW CREAM



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Serves: 4 to 6

- 3 oz Julienne leeks
(about 1 stalk, washed)
- 4 oz Wild mushrooms
(Crimini, Shitake, Oyster, Enoki)
- 2 oz Fresh spinach leaves
- 3 ea Garlic cloves (finely chopped)
- 12 oz Cashew cream (see instructions)
- 1 oz Toasted cashews
- TT Parsley
- TT Sage
- TT Salt
- TT Pepper
- Extra virgin olive oil



DIRECTIONS

Step 1: Soak & Blend

To make the cashew cream, soak 6 oz of raw cashews in approximately 8 oz of warm water, or enough to cover them completely. Allow the cashews to soften for a minimum of 4 hours or overnight. Using a high-speed blender or food processor, puree the cashews and water until completely smooth. Adjust the consistency to that of heavy cream using additional water. Reserve the cashew cream.

Step 2: Sear

Sear the mushrooms on medium heat to remove water and develop a golden brown color. Remove the mushrooms from the pan and reserve.



Step 3: Sweat Leeks & Garlic

Sweat the leeks and garlic in olive oil until translucent and aromatic. Add the cashew cream and the seared mushrooms. *Pro tip: Reserve a few mushrooms to use as garnish. Season with salt and pepper to taste and remove from the heat.



Step 4: Boil

Boil the spinach pasta for approximately 2 minutes in salted water. Remove the pasta with tongues and place directly into the mushroom sauce mixture. Use some of the hot pasta water to adjust the consistency, as the pasta will absorb some of the liquid. Sprinkle with fresh chopped parsley, sage and garnish with the toasted cashews. Enjoy!

