

**Escabeche of Maitake Mushrooms
Rioja-Poached Egg, Manchego Cheese**



**The One Group
Chef Jason Marcus**

Ingredients:

- 4 large, organic eggs
- 1 bottle rioja crianza wine or other spanish wine(not too expensive)
- 4 cups hand torn maitake mushrooms
- ½ cup sherry vinegar
- 1 ½ cups extra virgin olive oil
- ¼ cup raisins
- 1 medium, yellow onion (thinly sliced)
- 4 cloves of garlic (thinly sliced)
- 1 small carrot (peeled and very thinly sliced)
- 2 tbs toasted coriander seeds
- 1 tbs grainy mustard
- ½ tsp ground cinnamon
- 1 tsp black pepper
- 2 tbs kosher salt

- ¼# manchego cheese (cut into 4 thin slices)
- 2 tbs butter
- 1 bunch Italian parsley, chopped
- 2 slices whole wheat bread
- Salt, to taste

Method:

For escabeche:

- 1.) bring salted water to boil in medium pot and 'blanch' mushrooms for 45 seconds
- 2.) remove mushrooms with slotted spoon and lay out on cookie sheet to cool
- 3.) while they are cooling, add ¼ of olive oil to pan and sauté carrots for 2 minutes over low heat.
- 4.) Add onions and garlic and continue to sauté for 2 more minutes until onions and garlic are soft but not brown
- 5.) Add spices, mustard and raisins and bring mixture to boil
- 6.) Simmer for 3 minutes and add 1 tbs kosher salt
- 7.) Place mushrooms in bowl and pour mixture over mushrooms
- 8.) Cover loosely with plastic wrap and leave at room temperature

For toast points:

- 1.) cut crust off bread and cut each slice into 2 triangles
- 2.) melt butter in pan and lightly toast bread on both sides and reserve

For poached eggs:

- 1.) pour rioja in pot and boil to cook off alcohol (about 3 minutes)
- 2.) fill empty bottle with water and add to rioja
- 3.) bring to light simmer
- 4.) to poach eggs, lightly swirl the liquid to make a gentle whirlpool
- 5.) add each egg slowly to the water
- 6.) after about thirty seconds, give another stir to ensure the eggs are not on the bottom (you want them cooking while suspended to make the best poached eggs)
- 7.) the eggs should cook for about 2-3 minutes or until the whites are fully set but the yolks are still runny

To assemble:

- 1.) place a toast point in the bottom of a bowl and top with a slice of cheese
- 2.) Spoon ¼ of the mushroom mixture (room temperature or hotter depending on your taste) over the toast
- 3.) Place a poached egg on the mushrooms
- 4.) Top with a sprinkling of salt and chopped parsley
- 5.) Enjoy!

(serves 4)

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