

Mushroom Tapenade Salad with Roasted Beet dressing

Created By Make Mine Wine Chef Tom White as part of A Memorable Summer Meal that included Baked Fish Encrusted with Caramelized Onion Polenta Served with Sweet Pickle and Chili Powder Hollandaise and Baked Asparagus Custard Served with Chocolate Dipped Asparagus Spears.

Note Make-Ahead Tips for the entire meal below.

Mushroom Tapenade and Beet Dressing

This may be made a few days ahead and should be made at least a day ahead.

Mushroom Tapenade

8 tablespoons olive oil
1/2 lb fresh morels, sliced (or substitute cremini)
1/2 lb fresh portabella mushroom, sliced
2 tablespoons each snipped fresh rosemary, oregano, and basil
3 chopped garlic cloves
salt/pepper
1/2 cup dry white wine
8 oz or 1 cup pitted Kalamata olives
2 tablespoons fresh lime juice

Heat half the oil in a saucepan and sauté morel and portabella mushrooms along with the herbs, garlic, salt and pepper. Stir often. Cook approximately 5 minutes. Carefully stir in the wine and lower to simmer. Cook uncovered for about 7 minutes or until reduced by half. In a food processor, add the mushroom mix, olives and lime juice; with the motor running, add the rest of the olive oil. Process until tapenade is chunky. Refrigerate.

Roasted Beet Dressing

4 medium beets peeled and quartered
2 tablespoons of olive oil
1 tsp salt
1 tablespoon fresh rosemary
1/2 cup sour cream
1/4 cup olive oil
2 tablespoons apple cider vinegar

Toss beets with olive oil, salt, and rosemary. Roast in a 425°F oven until tender. Cool. Purée the beets in a food processor with the sour cream and olive oil. Add the vinegar to taste. Refrigerate.

Salad

1 lb of mixed greens (romaine, rocket lettuce, red lettuce, curly endive)
Mushroom Tapenade

Roasted Beet Dressing

Arrange greens on a chilled salad plate top with 1/2 cup of tapenade, then add dressing to taste.

Wine Suggestions

Salad:

Grape Escape Winery Simply White or
La Vida Loca Winery Edelweiss

Entrée: Baked Fish Encrusted with Caramelized Onion Polenta
Served with Sweet Pickle and Chili Powder Hollandaise
Prairie Moon Winery Seyal Blanc 2006

Dessert: Baked Asparagus Custard
Served with Chocolate Dipped Asparagus Spears
Tassel Ridge Winery Finale Premier Red Dessert Wine or
Stone Hill Cream Sherry

Preparation Tips:

2 -3 days ahead

Prepare Mushroom Tapenade. Cover and chill.

Prepared Roasted Beef Dressing. Cover and chill.

Up to 1 day ahead:

Prepare polenta. Cover and chill.

Prepare asparagus custard. Cover and chill.

Finish meal when ready to serve.

Tips:

Beware: Hollandaise Sauce becomes scrambled eggs if you get the mixture too hot!

Note: Don't be intimidated by polenta. Tom's instructions for cooking polenta are a bit more foolproof than the traditional Italian preparation of starting with boiling water. Tom suggests using cold water, which keeps the polenta from cooking too quickly.

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