

Mushroom Pate

Serves 10

Cream cheese, softened	8 ounces
Sour cream	½ cup + ¼ cup to garnish servings
Parmesan cheese, grated	½ cup
Eggs	3
Soft bread crumbs	1 cup
Mushrooms – cleaned & trimmed **	2 pounds
Onion, coarsely chopped	½ of one large
Minced garlic	1 tablespoon
Dried basil	2 tbsps
Dried thyme	1 tbsps
Dried oregano	1 ½ tsp
Dried rosemary	1 ½ tsp
Salt & pepper	to taste
Caviar	1 small tin for garnish

Preheat oven to 350° F.

Combine the cream cheese, sour cream, parmesan cheese and eggs in a food processor and process until smooth. Put the bread crumbs in a large bowl and pour the cream cheese mixture over them. Process the mushrooms, onion, and garlic in the food processor, pulsing until they are evenly chopped; you may need to work in batches. Do not over process; the mushroom mixture should still be somewhat chunky. Add it to the cream cheese mixture, followed by the basil, thyme, oregano and rosemary. Stir to mix well, adding a pinch of salt.

Generously grease a 9-inch springform pan. Line the bottom with a round of parchment paper and grease the paper. Press the mushroom mixture evenly into the prepared pan, pressing it down evenly. Top with a greased round of parchment paper, then cover the pan with foil. Bake until a knife blade inserted in the center for a few seconds comes out hot --- approximately 1 hour. Cut into wedges and serve either warm or chilled. Garnish with a dollop of sour cream and a bit of caviar.

** I use whatever mushrooms are in season, are fresh and flavorful. Shiitake, portabella, or just plain white or brown button mushrooms --- or a combination of two or all three --- work very well.