

## MAITAKES COOKED IN PAPER

With 6 Minute Egg, Leafy Herbs & Spicy Greens

Prep Time: 40 Minutes

Cook Time: 30 Minutes

### Papillote Ingredients:

¼ Pound	Maitake Mushrooms
¼ Cup	Cold Unsalted Butter
5	Sprigs of Thyme
1	Shallot
1	Garlic Clove
1	Lemon Zested
½ Tablespoon	Kosher Salt
½ Tablespoon	Ground Fennel Seed
1 Teaspoon	Ground Black Pepper

### Garnish Ingredients:

1 Tablespoon	Lemon Juice
2	Large Eggs

Thai Basil  
Chervil  
Mustard Greens  
Arugula

### Directions:

Preheat the oven 375°F and bring a small pot of water to a boil.

Start by preparing maitake mushrooms. Remove the bottom inch with a knife and pull maitake mushrooms where it naturally wants to break. Pieces should be no bigger than 4 inches long and ½ an inch wide at the stem. Set aside.

Prepare the remaining ingredients. Cut ¼ cup of cold unsalted butter into ½ an inch cubes. Pick 5 sprigs of thyme leaves and roughly chop. Slice shallots into ¼ inch rings and gently separate each ring from itself. Mince 1 clove of garlic. Zest 1 lemon and save the juice to finish the dish.

To prepare the parchment parcels, lay 2 large sheets of parchment out flat. Fold them both in half to establish the center. Open them back up and separate the two. Lightly toss the maitake mushrooms with chopped thyme, shallot rings, minced garlic, lemon zest, salt, fennel & black pepper.

Divide into two portions. Place one portion of the seasoned maitakes near the crease of the parchment. Evenly distribute half the diced butter on top of the maitakes. Fold the parchment over onto itself and tightly roll or fold the edges to seal. You do not want any steam to escape. Repeat with the second portion.

Place parchment parcels onto a baking sheet. Place the baking sheet on the middle rack of the oven. Bake parcels for 15 minutes.

Meanwhile prepare the eggs by placing them in boiling water for exactly 6 minutes. Once 6 minutes have elapsed, crack the top and bottom of the shells and place into tepid water & peel carefully.

Remove parcels from the oven and place on a serving tray or plate. They should be expanded due to trapped steam. With a sharp knife, make an incision and carefully tear open. The steam will be hot so use caution.

To garnish, drizzle maitakes with a little of the reserved lemon juice, place the peeled 6 minute egg on each parcel. Toss herbs & greens with a drizzle of lemon juice, oil of your choosing & kosher salt. Finish by topping the maitakes with herbs & greens. This dish can be eaten on its own or served with or as a side.

