

Cooking Morels

1-Wash : Soak in a cold, salt water bath,
Wipe clean and cut in half.

**2-Important to cook for 10 minutes,
with some liquid *:** Sauté with butter,
Deglaze with white wine, broth and/or cream,
simmer, season and serve as sauce.

Or

Sauté a few minutes, deglaze with water,
Evaporate the water off,
Finish with butter and seasonings.

*To ensure an extended temperature (boiling) is
reached throughout the mushroom.

**To cook dry morels, re-hydrate in warm water for
at least 15 minutes, and cook like fresh morels, using
the (decanted) water in the deglazing step.

Bon appétit!

À la table des Jardins Sauvages
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