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Mushroom Parfait on Buckwheat Sourdough

**INGREDIENTS:**
100 g shallots, finely sliced
3 g minced garlic
15 g sprigs of thyme
150 g dry Madeira
150 g ruby port
75 g white port
50 g brandy
18 g table salt
1 kg fresh chestnut mushrooms, sliced
40 g dried porcini powder
300 g unsalted butter, melted
100 g melted butter for covering parfait
Splash vegetable oil

**METHOD:**
Place the shallots, garlic and thyme in a saucepan with the Madeira, ruby port, white port and brandy. Set aside to marinate for 24 hours. Heat the marinated mixture until nearly all the liquid has evaporated, stirring regularly to prevent the shallots and garlic from burning. Remove from the heat and discard the thyme. Meanwhile batch cook mushrooms with a little vegetable oil and set aside. Add butter to pan on low heat to melt. Blitz together all ingredients until smooth. Transfer to container / kilner jar and let cool. Pour over melted butter. Once cool place in fridge.

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