

Cricket Hill Winery



Established 1991

Mélange Vegetal avec Petit Pain (French)

A vegetarian entrée or savory side dish

Ingredients



Filling

- 3 tablespoons butter
- 1 large onion, chopped
- 1 1/2 pounds white-skinned potatoes, peeled, cut into 1/2-inch pieces (about 3 2/3 cups)
- 1 8 to 9-ounce turnip, peeled, cut into 1/2-inch pieces
- 1 large carrot, peeled, cut into 1/2-inch pieces
- 1 1/2-ounce package dried porcini mushrooms
- 1 1/2 teaspoons dried thyme
- 3/4 teaspoon ground cumin
- 1/2 teaspoon ground black pepper
- 1 14 1/2-ounce can vegetable broth
- 1 cup water
- 1 cup whipping cream
- 8 ounces fresh shiitake mushrooms, stemmed, caps diced
- 1 cup frozen peas
- 1/4 cup chopped fresh chives
- 1 tablespoon all purpose flour



Biscuit topping

- 2 cups all purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/4 cup chopped fresh chives
- 6 tablespoons chilled unsalted butter, cut into 1/2-inch pieces
- 2 large eggs
- 1/2 cup whole milk

Preparation



For filling: Melt 2 tablespoons butter in heavy large pot over medium-high heat. Add onion and sauté until deep golden, about 7 minutes. Add next 7 ingredients and stir 1 minute. Add broth and 1 cup water; bring to boil. Reduce heat, cover and simmer until vegetables are almost tender, about 10 minutes. Stir in cream, shiitake mushrooms, peas and chives. Season to taste with salt. Bring mixture to simmer. Mix remaining 1 tablespoon butter and flour in small bowl to blend. Stir into vegetable mixture; simmer until mixture thickens slightly, about 5 minutes. Divide vegetable mixture among six 2-cup soufflé or baking dishes; set aside. (Can be prepared 1 1/2 hours ahead. Let stand at room temperature.)

Serves 6.