



## *Crab Salad on Brioche with Blood Orange and Pickled Hedgehog Mushrooms*

Far Niente Estate Bottled Chardonnay, Napa Valley

*by Executive Chef Trevor Eliason*

### *Ingredients*

2 cups hedgehog  
orchanterelle mushrooms  
Salt and pepper, to taste  
1 cup rice wine vinegar  
¼ teaspoon mustard seed  
¼ teaspoon fennel seed  
1-inch ginger slice  
1 garlic clove  
4 black peppercorns  
1 bay leaf  
4 tablespoons granulated sugar  
1 teaspoon salt  
4 tablespoons water  
1 pint Dungeness crabmeat,  
freshly picked  
1 tablespoon fresh  
tarragon, chopped  
1 tablespoon fresh  
chives, chopped  
1 tablespoon fresh  
parsley, chopped  
2 tablespoons lemon juice  
1 tablespoon Dijon mustard  
3 tablespoons extra virgin olive oil  
½ teaspoon kosher salt  
Black pepper, freshly ground  
1 loaf brioche  
Half-stick butter, melted  
2 blood oranges  
Fresh chives, chopped, for garnish

### **METHOD**

#### **Pickled Mushrooms**

First wash the mushrooms then sauté in olive oil and sprinkle with salt and pepper. Set aside. In a small stainless steel sauce pot, add the vinegar, mustard seed, fennel seed, ginger, garlic, black peppercorns, bay leaf, sugar, salt and water. Bring this to a boil, then shut off heat and let steep for five minutes. Place sautéed mushrooms in a jar or bowl and cover with the pickling liquid. Let cool to room temperature, then refrigerate until needed.

#### **Crab Salad**

Go through the picked crab meat and look for any shells that may have been missed. In a large bowl, add the crab, chopped tarragon, chives, parsley, lemon juice, mustard and olive oil. Mix well and adjust seasoning by adding salt and pepper to taste. Place in the refrigerator until needed.

#### **Brioche Rounds**

You will need a round cookie cutter the size of a silver dollar, about 1½-inches in diameter. Slice bread (if not sliced already) and, using the round cutter, try to get three circles out of each slice. Place on a cookie sheet and brush with melted butter. Bake for six minutes at 325°F.

#### **Blood Oranges**

Cut the tops and bottoms off of the blood oranges so they sit level on your cutting board. Cut off the rind, not leaving any pith, but being careful not to take off too much flesh. Next, segment the oranges by taking a sharp paring knife (a serrated edge works as well) and cutting between the membranes at an angle to create crescent-shaped blood orange slices. Work over a bowl to reserve the juice, and place orange segments in the bowl. When finished, squeeze the rest of the blood orange into the bowl. Set aside.

#### **Presentation**

Assemble all your hard work into one, tasty bite. Place a dollop of crab salad onto the brioche round, then lay one pickled hedgehog mushroom and one orange segment on top. Garnish with chopped chives and enjoy with a glass of Far Niente Chardonnay.

*Yields 30*