



## Maple + Sherry Glazed Vancouver Island Chanterelles

with Caramelized Chanterelle Purée and Toasted Haida Gwaii Wakame

created by Chef Devon Latte of The Acorn

Yield: starter serving

*The perfect fall dish for a cozy night!*

### Ingredients prepared by The Acorn

Chanterelles (foraged by Lance "Wildcraft" Staples)

Thyme

Shallot rings

Maple + Sherry deglazing mix

Chanterelle Puree

Cube of Organic Grass Fed Butter

### Additional Items provided by Growing Chefs

Finishing oil from [Victoria Olive Oil Co.](#)

Wine from [Mission Hill Family Estate](#)

### Ingredients from home

¼ cup canola or vegetable oil

salt and cracked black pepper to taste

### Tools and Equipment

frying pan that can handle high heat



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## Instructions

1. Clean chanterelles with a brush or by blowing on them to remove excess pine needles and dirt. Don't be afraid of a bit of forest floor on your mushrooms—it's normal!
2. Cut any larger chanterelles in half to ease the cooking process.
3. Pick your thyme and chop it roughly.
4. Start your pan on high heat.
5. Add canola or vegetable oil and heat until it's nearly smoking!
6. Add chanterelles to the pan and wiggle and flip them around, turning until they are browned. At this stage, add the shallots and thyme, and give them a quick toss with the heat still on high.
7. Quickly strain off any excess oil.
8. Deglaze the pan with the sherry and maple mix, then turn the heat off and toss the piece of butter in. At this stage, gently transfer the mushrooms to a bowl, season with salt and pepper.
9. During this process, heat up the puree in the microwave or gently warm it in a small pan.



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10. To plate, scoop the puree in the middle of your plate or bowl, top with the glazed chanterelles, add the toasted wakame powder, and finish with any sea salt, cracked pepper, or nice finishing oil (like the provided [harissa-infused oil](#) from Victoria Olive Oil Co.) and serve!
11. Take a photo, share it on Instagram (tag @GrowingChefs and @AcornVancouver, and use the #FFTF12 hashtag) before midnight on Sunday, October 17th to be entered into a draw to win a \$50 gift certificate to The Acorn. Those without Instagram may email [farah@growingchefs.ca](mailto:farah@growingchefs.ca) with their photo.
12. Enjoy!



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