

Mushroom Paté with Walnuts and Thyme

Ingredients

- 1 ¼ cup walnuts
- ½ cup shallots, minced
- ½ cup olive oil
- ¼ pound shitake mushrooms, chopped
- ¼ pound crimini mushrooms, chopped
- ¼ cup portobello mushrooms, chopped
- 1 Tablespoon roasted garlic purée
- ¼ cup Italian parsley, chopped
- 1 Tablespoon fresh thyme, chopped
- ½ teaspoon salt
- ½ teaspoon peppercorns, white or black, freshly ground
- 2 Tablespoons / 20 grams additional olive oil

Method

Preheat oven to 300F. Spread walnuts in a single layer on a cookie sheet. Toast for about 10 minutes or until fragrant and lightly browned.

In a large sauté pan, cook shallots in oil over medium heat until translucent. Add chopped mushrooms, garlic, parsley, thyme, salt and pepper. Cook, stirring often, until most of the liquid has evaporated.

Process 1 cup toasted walnuts and 2 T additional olive oil in a blender or food processor until mixture forms a thick paste. Spoon in the cooked mushroom mixture and process to desired texture. Fold in ¼ cup roasted chopped walnuts for some bite.

Pack mixture into bowl. Eat while still warm or room temperature or cover and refrigerate for a few hours or overnight.

Source: [modified from Allrecipes.com \(8 servings\)](#)
