

## **Mushroom Hazelnut Pate**

1 Tbsp (15ml) each, olive oil and  
1 Tbsp unsalted butter  
1 small yellow onion, finely chopped  
1 large garlic clove, minced or chopped fine  
2 cups assorted chopped fresh mushrooms  
1 cup hazelnuts, lightly toasted and skins rubbed off  
¼ cup light spreadable plain cream cheese at room temperature  
1 orange, zest only  
3 Tbsp freshly squeezed orange juice  
2 Tbsp chopped fresh parsley  
1 tsp dried thyme  
¼ tsp salt  
Generous pinch of cayenne pepper

### **PATE**

Heat oil and butter, add onion and garlic and cook over low heat until soft. Add mushrooms and sauté till golden, stirring often to prevent sticking. Remove from heat.

Process nuts in food processor until finely ground. Add sautéed mushrooms, cream cheese, orange zest and juice, parsley and seasonings. Process until coarsely blended. Add additional salt and pepper to taste.

Line a chilled 2 cup baking dish or mold, with plastic wrap extending past edges of the dish. Spoon the pate into the lined dish and pack down. Smooth top and draw edges of plastic wrap over top to seal. Refrigerate to set. Can be refrigerated up to 3 days.

### **GARNISH (optional)**

1 Tbsp unsalted butter  
½ cup assorted small mushrooms sliced  
¼ tsp thyme  
Chopped fresh parsley

Sauté the mushrooms until golden. Season and set aside to cool. Garnish Pate.

Serve with assorted crackers, breadsticks or pita bread and small radishes

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