

Medieval Mushrooms and Leeks

This dish would have been served at a nobleman's table as part of a feast meal.

Ingredients

8 small leeks

3 Tbs. butter

1 1/2 lb. large mushrooms

1 cup vegetable **or** chicken stock

1/2 tsp. honey

1/8 tsp. saffron

1/2 tsp. fresh minced ginger

salt

fresh ground pepper

beurre manié: 3 Tbs. soft butter combined with 3 Tbs. white flour.

Utensils

knife and cutting board

measuring cup

measuring spoons

wooden spoon

2 small bowls

spatula

heavy frying pan

serving dish

This dish is seasoned to taste. Make the chicken or vegetable stock. Premade stock or bouillon cubes can be bought in the store. In a small bowl combine 3 Tbs. softened butter with 3 Tbs. flour to make the beurre manié. Wash the leeks well and slice the white parts into rings. Discard the roots and green tops. Cut the mushrooms into quarters. The dish can be prepared up to this point in advance. Melt the butter in a heavy frying pan on the stove over medium high heat. Add the leeks and sauté until they begin to wilt. Add the mushrooms and mix well until all the vegetables are coated with the butter. In a bowl combine the stock, honey, saffron, and ginger. Pour the mixture over the vegetables and mix them together. Reduce the heat to low and add the

beurre manié, stirring rapidly and constantly, until the vegetables are evenly glazed and the liquid thickens. Add salt and pepper to taste. Serve hot.