



GLUTEN-FREE  
MUSHROOM  
*and*  
SCALLION PANCAKES

Trefethen

# GLUTEN-FREE MUSHROOM *and* SCALLION PANCAKES



## MUSHROOM INGREDIENTS

- 1 Tbsp Malbec
- ½ Tbsp gluten-free soy sauce
- 2 Tbsp Trefethen extra virgin olive oil
- 10 oz chanterelle mushrooms, cleaned & roughly chopped
- 1 Tbsp unsalted butter
- 1 garlic clove, chopped

## PANCAKE INGREDIENTS

- 2 cups gluten-free flour
- 2 Tbsp butter, melted
- 1 Tbsp baking powder
- 2 whole eggs, whisked
- ½ cup scallion greens, sliced into rings
- 1 ½ cup water
- salt and pepper to taste
- 2 Tbsp Trefethen extra virgin olive oil

## TREFETHEN WINE PAIRING

*Malbec:* Hypnotic black fruit aromas of blueberry, blackberry, and huckleberry emerge with undertones of anise, mint, and a hint of leather. Fine tannins wrap your palate in silk for a long finish.

## PROCEDURE

1. For the mushrooms, stir together wine and soy sauce. Heat a 12-inch heavy skillet over moderately high heat until very hot. Add oil, then add mushrooms, stirring until softened, about 5 minutes. Add butter and garlic and sauté, stirring until butter is absorbed. Finish with the wine mixture and cook until dry. Once finished, cool and chop the mushrooms. Set aside.
2. To prepare the pancakes, add flour and baking powder to a large mixing bowl. Whisk in eggs and butter, and then water to create a thick batter. Season with salt and pepper, then fold in scallions and mushrooms. Let rest in refrigerator for 1 hour.
3. Heat a nonstick skillet over medium-high heat. Add oil to the pan. Place a spoonful of batter into the hot oil and reduce heat to medium. Cook like a traditional pancake, waiting to see bubbles in the batter before flipping to finish cooking. Once cooked, remove from pan, place on a towel, and repeat until batter is finished, making about 40 small pancakes.
4. Artfully arrange on your favorite platter and enjoy!