

## Mushroom Pâté with Fresh Herbs

Serves 4

364 Cal

- 42 g butter
- 1 T extra virgin olive oil
- 3 cloves garlic, peeled and chopped
- 1 small yellow onion, peeled and chopped
- 10 fresh sage leaves, chopped
- 450 g white button mushrooms, cleaned and sliced
- 2 T white wine
- 85 g peeled almonds
- 1 sprig fresh thyme, chopped (about 2 tsp)
- 1 sprig fresh marjoram (or other Italian herb), chopped (about 2 tsp)
- $\frac{1}{4}$  tsp salt, or to taste
- $\frac{1}{8}$  tsp ground black pepper



1. Heat the **butter** and **olive oil** over medium heat in a large skillet.
2. Add the **garlic**, **onion**, and **sage** and sauté for 3-4 minutes until softened.
3. Add the **mushrooms** and cook for about 6 minutes until softened.
4. Add the **white wine**, increase the heat to high for a minute, then return it to medium heat for a rapid simmer. Let cook for another 5-7 minutes until most of the liquid has evaporated.
5. Remove the skillet from the heat and let it cool for about 10 minutes.
6. Place the **almonds** in a food processor and process until finely ground.
7. Add the **mushroom mixture**, **thyme**, and **marjoram** and process again until the mixture is smooth.
8. Add **salt** and **pepper** to taste, and pulse a few more times to evenly distribute the salt and pepper.
9. Transfer the mixture to a tightly covered container and place in the refrigerator for at least 4 hours and up to 5 days. Serve on toasted bread.

<https://www.tastingtable.com/1395007/earthy-mushroom-pate-with-fresh-herbs-recipe/>