



Black Truffle Mushroom Enchilada

with sour cream, green onions and micro greens



In 2017, C Casa's Catherine Bergen was joined on the stage by CBS Foodie Chap Liam Mayclem to present a lively cooking demonstration at the festival Marketplace. There are few things yummiier than melted cheese in a corn tortilla, but when you add mushrooms and truffles, you get a very fancy and tasty enchilada. You may not get Catherine and Liam to come to your kitchen, but you can recreate the delicious enchilada any time you want. Here's the recipe - it's easy!



Catherine Bergen
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Ingredients (Serves 12)

1.5 lbs assorted mushrooms

butter for sautéing

1 lb goat and Monterey Jack or Oaxacan cheese

1 oz fresh black truffle

4 green onions finely chopped

24 oz tomato based salsa

12 corn tortillas

optional toppings: sour cream, chopped green onions, micro greens and shaved truffle

Preparation

24 to 48 hours in advance of making the enchiladas, crumble the goat cheese and grate the Monterey Jack or Oaxacan cheese. Mix all the cheese together and then grate the truffle in and mix thoroughly. Cover well and refrigerate until ready to use. You will smell the truffle in your fridge.

When you are ready to make your enchiladas, remove the cheese from the fridge. Wash the mushrooms and slice all about the same size. In a sauté pan, melt the butter over medium heat and sauté the mushrooms until soft.

Preheat oven to 400°F. Now you are ready to assemble. Spray an 8x10 or 9x12 baking dish with olive oil or similar oil spray. Pour enough salsa to cover the bottom of the baking dish.

Take one tortilla at a time and lay flat on a work surface. Put some mushrooms, cheese mixture and a sprinkle of green onions in the tortilla and tightly roll. Place the enchilada seam side down in the baking dish and continue until all enchiladas are rolled and placed in the baking dish.

Cover the enchiladas with remaining sauce, top with remaining cheese and cover with foil. Bake at 400° until bubbling and hot all the way through. Remove foil for last five minutes, then remove from oven and let rest for 10 minutes before serving.

Top with sour cream, fresh green onions and micro greens. For extra decadence, shave a bit of black truffle on top.