



truflavour
BY MONIN®

Mushroom Recipes

MONIN®

MUSHROOM AIOLI

YIELD 1 cup

ACTIVE TIME 5 minutes

TOTAL TIME 5 minutes

INGREDIENTS



1 cup mayonnaise

1 Tbsp. (2 pumps) TruFlavour Mushroom By Monin

1/4 tsp. garlic powder

Salt, to taste



PREPARATION

1. In a mixing bowl, stir all ingredients together until well combined.
2. Place into a container, cover tightly, and refrigerate until use.



MONIN®

Property of Monin. Do not reproduce without permission.

MUSHROOM HERB BUTTER

YIELD 1 ½ cups

ACTIVE TIME 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



- 1 cup softened butter
- 2 Tbsp. (4 pumps) TruFlavour Mushroom By Monin
- 2 tsp. fresh thyme
- 1/2 tsp. salt



PREPARATION

1. In the bowl of stand mixer fitted with the paddle attachment, place all the ingredients inside and mix until just incorporated.
2. In a sheet of plastic wrap, add the butter in the center then roll up the wrap and then twist the sides until the butter becomes a log.
3. Place the log in the fridge for 4 hours or until fully hardened.
4. Serve immediately or tightly wrap the butter and keep in the fridge.



MONIN®

Property of Monin. Do not reproduce without permission.

MUSHROOM GRAVY

YIELD 1 cup

ACTIVE TIME 5 minutes

TOTAL TIME 5 minutes

INGREDIENTS



1 cup prepared gravy

1 Tbsp. (2 pumps) TruFlavour Mushroom By Monin

PREPARATION

1. In a mixing bowl, stir all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



MONIN®

Property of Monin. Do not reproduce without permission.

MUSHROOM TOMATO BISQUE

YIELD 1 cup

ACTIVE TIME 5 minutes

TOTAL TIME 5 minutes

INGREDIENTS



1 cup prepared tomato bisque

1 Tbsp. (2 pumps) TruFlavour Mushroom By Monin



PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



MONIN[®]

Property of Monin. Do not reproduce without permission.

BEEF BOURGUIGNON

YIELD 1 quart

ACTIVE TIME 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



- | | |
|---|---|
| 6 oz bacon rough chopped | 3 cups beef stock |
| 3 lbs. chuck roast slice into 2-inch chunks | 5 Tbsp. (10 pumps) TruFlavour Mushroom By Monin |
| 1 large carrots, sliced 1/2 in | 2 Tbsp. parsley, rough chopped |
| 1 white onion, large diced | 2 bay leaves |
| 6 cloves garlic, minced | 1 tsp. chopped thyme |
| 2 Tbsp. flour | Salt and pepper to taste |
| 2 Tbsp. tomato paste | |
| 3 cups red wine | |

PREPARATION

1. Preheat oven to 350°F.
2. In a large stockpot or Dutch oven, cook chopped bacon on medium-high heat until bacon is crispy. Remove the bacon with a slotted spoon and set aside.
3. Sear the beef chunks until brown on all sides. Do this step in two batches, making sure not to overcrowd the pan. Set beef aside with the bacon.
4. Remove some of the fat, leaving about 1/4 cup of the oil. Add the onion and carrots and cook for 3 minutes or until softened.
5. Add the bacon and the beef back into the pot then add the flour and the tomato paste, stirring around until everything is nice and coated. Add the herbs and cook for about another 2 minutes.
6. Add the wine and thoroughly deglaze the bottom of the pot. Once deglazed, add the Truflavour and enough beef stock to the pot that everything is just covered. Place into the oven and cook for 2-3 hours or until beef is pull-apart tender.
7. Serve immediately or store in a tightly sealed container in the fridge.



MONIN®

Property of Monin. Do not reproduce without permission.

MUSHROOM DEMI GLACE

YIELD 1 cup

ACTIVE TIME 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



1 cup demi glace

1 ½ Tbsp. (3 pumps) TruFlavour Mushroom By Monin



PREPARATION

1. Combine all ingredients into a saucepan and whisk until fully incorporated.
2. Bring the mixture to a boil then remove from heat.
3. Serve immediately or store in a tightly sealed container in the fridge.



MONIN®

Property of Monin. Do not reproduce without permission.

MUSHROOM RISOTTO

YIELD 2 quarts

ACTIVE TIME 25 minutes **TOTAL TIME** 45 minutes

INGREDIENTS



- | | |
|--------------------------|--|
| 4 Tbsp. butter | 1 cup dry white wine |
| 1 Tbsp. olive oil | 8 cups chicken stock |
| 1/2 yellow onion, minced | 1/2 cup shredded parmesan |
| 2 garlic cloves, minced | 1 Tbsp. (2 pumps) TruFlavour Mushroom By Monin |
| 2 cups arborio rice | 1 Tbsp. fresh parsley |



PREPARATION

1. Heat chicken stock in a separate pot. Bring to a simmer then keep stock on the lowest heat.
2. In a large stockpot on medium-low heat, sauté onions in the oil in butter until translucent. Add the garlic and cook for 30 seconds.
3. Add the rice and toast for two minutes or until lightly browned.
4. Deglaze the pot with the white wine then stir until all the liquid is absorbed.
5. Begin adding the stock one ladle at a time making sure all the liquid gets mostly absorbed before adding more. Repeat this process until the rice is at your desired firmness.
6. Add the Truflavor and the parmesan cheese and mix until fully incorporated. Garnish with parsley.
7. Serve immediately or store in a tightly sealed container in the fridge.



MONIN®

Property of Monin. Do not reproduce without permission.

MUSHROOM RANCH

YIELD 1 cup

ACTIVE TIME 5 minutes

TOTAL TIME 5 minutes

INGREDIENTS



1 cup ranch

1 Tbsp. (2 pumps) TruFlavour Mushroom By Monin



PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



MONIN[®]

Property of Monin. Do not reproduce without permission.

MUSHROOM MASHED POTATOES

YIELD 1 quart

ACTIVE TIME 10 minutes **TOTAL TIME** 20 minutes

INGREDIENTS



- 2 lbs potatoes, rough chopped
- 1 stick of butter
- 1 ½ Tbsp. (3 pumps) TruFlavour Mushroom By Monin
- 1 Tbsp. heavy cream
- 1 Tbsp. parsley
- 1 tsp. thyme
- Salt and pepper to taste

PREPARATION

1. In a stockpot, bring potatoes to a boil and boil for 10 minutes or until they can be cut with a fork. Once cooked, strain the potatoes.
2. In the bowl of a stand mixer fitted with the paddle attachment, add all the ingredients and beat until smooth.
3. Serve immediately or store in a tightly sealed container in the fridge.



MONIN®

Property of Monin. Do not reproduce without permission.

MUSHROOM MISO RAMEN BROTH

YIELD 1 quart

ACTIVE TIME 15 minutes **TOTAL TIME** 20 minutes

INGREDIENTS



- | | |
|--|-----------------------|
| 1 shallot, rough chopped | 3 Tbsp. miso |
| 1 Tbsp. sesame seeds | 1 Tbsp. sugar |
| 1 Tbsp. sesame oil | 1 tsp. salt |
| 2 garlic cloves, rough chopped | 1/4 tsp. white pepper |
| 1/2 tsp. ginger | |
| 4 cups chicken stock | |
| 1 ½ Tbsp. (3 pumps) TruFlavour Mushroom By Monin | |



PREPARATION

1. In a stockpot on medium heat, add the sesame oil and shallots and cook until shallots are translucent.
2. Add the garlic, ginger, sesame seeds, and miso and cook for 30 seconds. Deglaze the pan with the chicken stock, then add the remaining ingredients.
3. Simmer for 10 minutes then pour the broth through a fine mesh sieve.
4. Serve immediately or store in a tightly sealed container in the fridge.



MONIN®

Property of Monin. Do not reproduce without permission.

MUSHROOM BUTTERMILK BRINE

YIELD 2 cups

ACTIVE TIME 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



- 1-pint buttermilk
- 2 Tbsp. (4 pumps) TruFlavour Mushroom By Monin
- 2 Tbsp. salt



PREPARATION

1. In a mixing bowl, stir all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.

MONIN®



MUSHROOM FRIED RICE

YIELD 5 cups

ACTIVE TIME 10 minutes **TOTAL TIME** 15 minutes

INGREDIENTS



- 2 Tbsp. canola oil
- 1 Tbsp. sesame oil
- 4 cups cooked white rice, cold
- 1 1/2 cups desired veggies, small diced
- 1 tsp. ginger, minced
- 1 tsp. garlic, minced
- 1 tsp. green onions, minced
- 1/4 cup soy sauce
- 1 1/2 Tbsp. (3 pumps) TruFlavour Mushroom By Monin
- Salt and pepper to taste

PREPARATION

1. In a small mixing bowl, combine all liquid ingredients and set to the side.
2. In a separate small mixing bowl, combine the ginger, garlic, and green onions, then set them aside.
3. Set a large sauté pan or wok to high heat and warm until smoking hot.
4. Add both oils to the pan and heat until smoking.
5. Add the rice and veggies and cook for 1 minute, breaking up any clumps.
6. Add in the garlic, ginger, and green onions and cook for an additional minute.
7. Add in the liquid ingredients and cook until almost all the liquid is gone.
8. Taste for seasoning and serve with desired protein.



MONIN®