

Panzanella Salad with Black Pearl Mushrooms



Ingredients:

- 5 sundried tomatoes packed in oil, sliced
- 4 tbs olive oil plus more for drizzling
- 1/2 loaf rosemary ciabatta, cut into 1.5 inch cubes
- 2 cloves garlic, sliced
- 5 shallots (can use 1 small red onion) sliced
- 1 share (Black Pearl Mushrooms)
- 2 tbs umami seasoning
- 1/4 c sherry
- 2 tbs white wine or sherry vinegar
- 3 cups arugula
- Juice from one lemon
- 4 ounces Buffalo mozzarella

Method: Heat 2 tbs oil in pan. Fry the bread until golden on each side. Remove from pan and set aside.

Add 1 tbs oil in the same pan and add garlic, onion and umami seasoning. Sauté until softened. Add mushrooms and remaining oil. Sauté until softened. Add sherry and vinegar. Simmer until liquid has cooked down and become a glaze. Remove from heat and cool to room temperature. Dress arugula with lemon juice and a drizzle of olive oil. Toss mushroom mixture, bread, arugula, mozzarella and sundried tomatoes. Sprinkle with a pinch of umami and drizzle with more olive oil if needed.