

## Porcini Mayonnaise

### MAIONESE DI PORCINI

At the wonderful food store *Gastronomia Peck* in Milan, a signature garnish on their elaborate prepared seafood platters is a dollop of mayonnaise on a scampi tail or shrimp topped with a small, preserved porcini mushroom. This elegant combination is the inspiration for this very satisfying accompaniment to baked, grilled, or poached fish and seafood. Instead of using mayonnaise try this in shrimp, crab, or lobster salads. And for land-based occasions have it in sandwiches with cold roasted meats, turkey, or chicken salads.

*Makes about 1 cup*

- *1/4 ounce dried porcini mushrooms\**
- *1 egg yolk*
- *1 teaspoon Dijon mustard*
- *2 teaspoons fresh lemon juice*
- *1/2 teaspoon fine sea salt*
- *1/8 teaspoon freshly ground black pepper*
- *3/4 cup sunflower seed oil*

**Pour** 1/2 cup hot water over the mushrooms in a small bowl. Let rest

**Place** the egg yolk, mustard, lemon juice, salt, and pepper in a food processor.

**Take** the mushrooms out of the water and gently squeeze to release as much water as possible from them. Reserve the remaining water in the bowl.

**Roughly** chop the mushrooms and add to the food processor.

**Puree** the mixture.

**Add** half of the oil in a slow, steady stream while the machine is running.

**Add** 3 tablespoons of the reserved mushroom water in a steady stream while the machine is running.

**Add** the remaining oil the same way as before.

**Keep** in an airtight container for up to one week in the refrigerator. Let rest for at least a half hour at room temperature before using.

*\* There are different grades of dried porcini mushrooms. For this recipe use number 1, grade A, or Extra Fancy. The lower grades are best for sauce, soups, and stews.*

*\*\* The mayonnaise can be used immediately or kept refrigerated for up to one week.*

*Note: The recipe contains raw eggs. People with health problems, the elderly, or those who are pregnant should avoid consuming food with uncooked eggs, which, in rare cases, carry the potential for Salmonella infections.*