

Mushroom Miso Gravy

This is not your normal gravy, rich and creamy, it's packed with umami and savory notes from the combination of Porcini Infused Olive Oil, Miso, and fresh mushrooms. It's also vegan, although no one will notice, making it the best accompaniment to a beef wellington, herb-rubbed roast turkey, or olive oil mashed potatoes.

2 Tbsp Porcini Infused Olive Oil
1 shallot, diced
2 tsp fresh rosemary, chopped
1 Tbsp flour
8 cremini or porcini mushrooms
¾ cup vegetable broth
1 ½ Tbsp white miso
1 Tbsp soy sauce or tamari
½ tsp fresh cracked black pepper

In a small saucepan, warm olive oil over medium heat, then sauté shallots and chopped rosemary for 1-2 minutes, until softened and beginning to lightly brown. Add the mushrooms and continue to sauté for another 3-4 minutes.

Sprinkle the flour over the mixture and stir to combine, then cook for about one minute. Begin slowly pouring in the broth, whisking to blend the flour into the liquid smoothly and break up any floury bits. Reduce the heat to medium-low, whisk in miso, and then whisk in soy sauce/tamari, continuing to whisk for 5-6 minutes until lumps are gone and the gravy is smooth. Allow to simmer and continue reducing to your desired gravy thickness - about 2 minutes longer. Add in black pepper and taste for seasonings before serving.