Sides / France

Mushroom Bourguignon

A braise of wild and cultivated mushrooms surrendered to Burgundy wine until the broth is thick, deeply violet, and perfumed with thyme — all the gravity of boeuf bourguignon, none of the beef.

Time 80 min **Servings** 4

What you'll need.

- ☐ 100 parts Mixed mushrooms (cremini, shiitake, king oyster), roughly torn
- ☐ 20 parts Shallots, quartered
- ☐ 40 parts Burgundy or other dry red wine
- ☐ 40 parts Vegetable stock
- ☐ 8 parts Olive oil
- ☐ 2 parts Fresh thyme sprigs and bay leaves
- ☐ 2 parts Fine sea salt and black pepper

Let's make it.

01 Heat olive oil in a wide, heavy-bottomed pot or Dutch oven over high heat until shimmering. Add mushrooms in a single layer — work in batches if needed. Season with salt and do not stir for 2 minutes. Allow the mushrooms to release their moisture and then re-absorb it, developing a deep mahogany sear on each cut face.

02 In the same pot over medium heat, add shallots. Cook, stirring occasionally, for 6–8 minutes until softened and golden at the edges. The shallots should be translucent throughout but still hold their shape. Scrape up any remaining fond with a wooden spoon as the shallots release their liquid.

03 Pour the red wine into the pot with the shallots and add the thyme and bay leaves. Raise heat to medium-high and bring to a boil. Reduce the wine by half, about 8–10 minutes. This cooks off alcohol, concentrates fruit, and allows the tannins to mellow before the mushrooms rejoin.

04 Return the seared mushrooms to the pot, pour in the vegetable stock, and stir to combine. Bring to a gentle simmer, then reduce heat to low. Cover partially and cook for 40–45 minutes, stirring every 10 minutes. The liquid should maintain a slow, lazy bubble throughout — aggressive boiling will toughen the mushrooms.

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Servings are an estimate; check quantities in the source recipe.
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