

## Winter Chanterelle Pizza



The common names for *Craterellus tubaeformis* are Winter Chanterelle or Yellow Foot. Where established they can be found in large numbers often from November to well into the winter, even after a light frost. For most people they are easy to identify.

Their earthy flavor is surprisingly good considering their flimsy appearance. They have a high-water content, so they may need to be wringed out before cooking or do a dry sauté allowing their liquid to cook out before adding butter or adding them to other ingredients.

They go well with creamy, garlicky sauces, especially when made into pasta dishes. Often there will be enough gathered for more than one meal, but they don't dry particularly well, so it is recommended preserving them by sautéing first then freezing, with vacuum packing the preferred method.

1 cup Winter Chanterelles, chopped

1 tablespoon salted butter

Dash ground black pepper

2 tablespoons green onion tops, chopped

½ tablespoon salted butter

Olive oil

2-4 garlic cloves, roasted\*, mashed

½ cup mozzarella cheese, shredded

2 Greek pita flat breads (100% whole wheat); used Papa Pita brand

Clean mushrooms. Sauté in 1 tablespoon salted butter until crisp-tender. Add a dash of ground black pepper. Set aside. Sauté chopped green onion tops in about ½ tablespoon salted butter. Set aside.

For each flat bread brush olive oil lightly over the top. Spread ½ of the mashed roasted garlic on top of the olive oil, or more if desired. It's easier if you use a small brush. Sprinkle ½ of the cheese over each pizza. Then add ½ of the mushrooms on each. Finally, sprinkle the green onions on top. Put the pizzas under the broiler until the cheese melts and the bread browns a bit. Serve immediately.

\*Roast garlic by cutting ¼ of the top off. Pour some olive oil over the cloves. Bake in a glass dish covered with foil at 350 degrees F. for about 40 minutes until individual cloves are tender. Remove 4-5 garlic cloves and mash. The amount depends on the size of each garlic clove.

Yield: 2 pizzas