

## Mushroom Medley in Asiago Cream

100 gm butter  
250 gm (10) green onions, chopped finely  
250 gm cooking onions, chopped finely  
  
380 gm oyster mushrooms, chopped very coarsely  
1/4 tsp + black pepper  
3/4 tsp salt  
  
1/2 c Featherstone Estate Off Dry Riesling

Saute onions in butter for 4-5 min. in a deep saucepan.

Add the mushrooms and seasonings and saute with the lid on.

When mushrooms are soft, add the white wine to deglaze. Let the wine bubble for a minute, then add:

200 gm crumbled Asiago cheese  
  
2 c whipping cream  
2 c 18 % table cream

Reduce until thick, 10-15 min. without the lid on.

To serve: ladle 1/2 cup of warm mixture over thinly sliced toasted baguette.