



**MARIMAR ESTATE**  
VINEYARDS & WINERY

**Flan de Setas**  
(Mushroom Flan in Port Cream Sauce)

Serves 6 as a first course

**For the flan:**

4 tablespoons butter  
1/2 cup minced shallots  
2 pounds mushrooms, trimmed and finely chopped;  
plus 2 ounces sliced, for decoration  
1/4 cup finely chopped fresh parsley leaves  
1/2 cup packed (2 ounces) grated Gruyère cheese  
5 eggs, beaten

3/4 teaspoon salt  
1/2 teaspoon freshly ground black pepper

**For the sauce:**

4 cups veal (preferably) or chicken stock  
2/3 cup port wine  
2/3 cup heavy cream

**To prepare the flan:** In a large skillet, heat butter and sauté shallots over low heat for 5 minutes. Add mushrooms and cook over low heat until moisture evaporates, about 20 minutes. Reserve 1/2 cup of the mixture.

Preheat oven to 350°F. Butter a 4- or 5-cup round, rectangular, or ring mold. In a medium bowl, combine mushroom mixture with parsley, cheese, eggs, salt, and pepper. Pour into mold, cover with aluminum foil and place in 350°F oven inside a larger pan filled with boiling water at least 1/2 inch up the sides of the mold. Bake for 45 minutes to 1 hour, until a needle stuck into the flan comes out clean.

**To prepare the sauce:** In a medium saucepan, cook reserved 1/2 cup mushroom mixture with stock over medium-high heat for 10 minutes, or until reduced to about 1 cup. Add port and cook for 5 minutes. Strain through a fine sieve into a small saucepan; add cream and cook over medium-low heat until reduced to about 1/2 cup (or until it looks like chocolate in color).

When cool enough to handle, unmold flan onto a serving plate and pour sauce over. Serve warm, with sliced mushrooms sprinkled around the flan.

**Wine Pairing:**

Marimar Estate Chico's Run Pinot Noir

**Recipe from:**

*The Catalan Country Kitchen*, page 44  
by Marimar Torres