

Char Whiskey Bar & Grille  
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## **Maitake Mushroom Flatbread**

### **French Onion Stock**

$\frac{3}{4}$  gallon of Water  
2 oz. Beef Base  
7 Tbsp. Cabernet  
1 dry or fresh Bay Leaf  
 $\frac{1}{2}$  handful of Fresh Thyme (including stems)

### **Roux**

2 oz. Flour  
2 oz. Butter

Combine water, beef base, wine, herbs in a stock stop and simmer 10 minutes.  
While stock is simmering, in a separate pan, melt butter on low heat until liquid.  
Add flour and mix thoroughly creating the roux.  
Cook roux until it has nutty aroma and is slightly darker in color (approximately 1-2 minutes).  
Strain herbs from stock.  
While stock is boiling add roux, whisking vigorously.  
Continue simmering for 3-4 minutes.  
Set aside until onions are ready.

### **Onions**

7 medium white, sweet or Vidalia Onions  
1  $\frac{1}{2}$  tsp. Black Pepper  
1 tsp. Sugar  
 $\frac{1}{4}$  C. Dry White Wine

Cut to remove top and bottom of onions then cutting and peeling each half and then half again, making quarters. (You should have  $\frac{1}{2}$ " size pieces.)  
Place onions in pot on very low heat and cover.  
Stir approximately every 10-15 minutes making sure that onions are not browning. (If they begin to brown, reduce heat.)  
Simmer covered for 2-2.5 hours at which point onions should be very soft and translucent with slight yellowish-brown color.  
Uncover and add black pepper and sugar aiming for caramelization.... not burning!  
Continue cooking for another 40 minutes-1 hour.  
Once onions have caramelized and the pot has a medium-brown glaze, add white wine.  
Deglaze the pan making sure that all the flavor is off the bottom.

Cook for two minutes.  
Combine onion and soup stock.

### **Onion Naan**

$\frac{3}{4}$  C. Whole Milk  
 $\frac{1}{4}$  oz. Active Dry Yeast  
1 tsp. sugar  
3  $\frac{1}{2}$  C. All Purpose Flour (additional for hands)  
1 tsp. Kosher or Sea Salt  
 $\frac{1}{2}$  Small Onion, minced  
1 Medium Shallot, minced  
1 C. Whole Milk Yogurt (not Greek)  
2 Tbsp. Clarified Butter (additional for the pan)

Warm milk up to 100° F.  
Add sugar and yeast.  
Let sit approximately 10 minutes until yeast bubbles on top.  
In a bowl, combine flour, yeast mix, yogurt, onion, shallot and 2 Tbsp. clarified butter.  
Transfer to work surface dusted with flour.  
Knead for approximately 5 minutes.  
Drizzle clarified butter in a bowl.  
Put dough ball in bowl turning to coat with butter.  
Cover with plastic wrap and put in proofing box (if available\*) at 105° for one hour.

If proofing box is not available, heat oven on lowest setting and then turn off. Allow to cool for a few minutes and then put dough in oven.

Remove dough after one hour.  
Divide into four equal portions and let rest for 10 minutes.  
Stretch dough to the size of a cast iron skillet and lightly salt.  
Heat cast iron skillet on medium-high heat.  
Drizzle clarified butter and place dough in skillet.  
Cook for two minutes on the first side and 1  $\frac{1}{2}$  minutes on second side.

### **Garlic Herb Aioli**

2 Tbsp. Roasted Garlic Purée  
3 C. Mayonnaise  
2 tsp. Black Pepper  
2 Tbsp. Fresh Rosemary, finely chopped  
2 Tbsp. Fresh Thyme, finely chopped

Combine all ingredients in bowl.  
Whisk together.  
(Marinate at least six hours...one day is ideal..Prepare the night before, if possible.)

### **Crispy Fried Shallots**

1-2 Medium-Large Shallots  
Vegetable Oil

Slice shallots thin with a mandolin or sharp knife.  
Line sauté pan with vegetable oil.  
Set flame at low-medium.  
Add sliced shallots.  
Cook until light brown, stirring with a fork.  
Season to taste with salt and pepper.

### **Reduced French Onion Soup**

2 C. French Onion Soup

Pour soup into sauté pan and simmer reducing volume by half.  
Cool.

### **Blended Savory Sausage and Mushrooms**

1 lb. Savory Sage Sausage  
1 lb. Portabella Mushrooms  
1 ½ Tbsp. Dijon Mustard

Rough chop mushrooms.  
Put in food processor and pulse until mushrooms are almost a paste consistency.  
Cook mushrooms on medium-high heat until all moisture is gone. (Approximately 8-10 minutes.)  
Cool.  
Mix sausage, mushrooms and mustard, combining thoroughly.  
Cook on medium-high heat breaking up into large chunks.

Set aside to build flatbread.

### **Oven-Roasted Maitake Mushrooms**

4 oz. Fresh Maitake Mushrooms  
Olive Oil for drizzle  
Salt and Pepper

Cut mushrooms into smaller pieces of approximately the same size.  
Place on foil-lined baking sheet.  
Drizzle with olive oil.  
Lightly season with salt and pepper.  
Place in 450° oven for 10-20 minutes checking every six minutes to ensure they are cooking evenly.

Set aside to build flatbread.

**Flatbread Build**

$\frac{3}{4}$  C. + 2 Tbsp. Gruyere Cheese

Optional Chopped Rosemary and Thyme for topping prior to serving

Spread reduced French Onion over Naan. (You will not need the full amount from the recipe.)

Sprinkle approximately  $\frac{3}{4}$  C. Gruyere Cheese over reduced soup.

Sprinkle approximately 2 Tbsp. additional.

Place roasted Maitake Mushrooms on top using all four ounces.

Place on baking sheet.

Place in 450° oven for 3-5 minutes until cheese is melted and bubbly.

Remove from oven and generously sprinkle shallots all over.

Drizzle with garlic aioli.

Slice and eat!