

Roasted Oyster Mushroom Quesadilla

Tomato Cucumber Salsa

Serves 4-6

**Presented by Rhys Lewis
Executive Chef of the Williamsburg Lodge**

Ingredients – For the Quesadilla

1 # Dave & Dee-Grown Oyster Mushrooms, Stemmed
2 each Medium Shallots, peeled and Diced Fine
2 Sprigs of Fresh Rosemary, Stemmed and Chopped Fine
4 Sprigs of Fresh Thyme, Stemmed and Chopped Fine
4 Cloves of Fresh Garlic, Peeled and Chopped Fine
1-2 Tablespoons Extra Virgin Olive Oil
Kosher Salt and Fresh Ground Pepper to Taste
¼ # Piedmont Everona Daily Sheep's Milk Cheese, Shredded
¼ # Provolone or Fontina, Shredded
6 Flour Tortillas

For the Salsa

2 Large Heirloom Tomatoes, Blanched and Peeled, Cut to Small Dice
1 Small Cucumber, Peeled, Seeded and Diced Fine
2 Cloves of Garlic, Peeled and Chopped Fine
1 Jalapeno, Seeded and Chopped Fine
6 to 8 Sprigs of Cilantro, Stemmed and Chopped Fine
1 Tablespoon Brown Sugar
1 Lime, Squeezed for Juice
1 Tablespoon Olive Oil

Method – For the Quesadilla

Toss the mushrooms with the shallots, rosemary, thyme and garlic. Season with Kosher salt and pepper and spread out evenly on a baking sheet. Roast at 350 degrees until just cooked, approximately 10-15 minutes and allow to cool to room temperature. Combine the shredded Everona Dairy Piedmont Cheese and the provolone with the mushrooms and portion between the flour tortillas, covering only half of each tortilla. Fold the tortilla in half and brown in a cast iron pan over medium heat until warmed through. Reserve in a warm place.

Method – For the Salsa – This Salsa may be made in advance

Combine the tomatoes and the cucumbers and season with Kosher salt and reserve chilled for 30 minutes. Pour off the excess liquid and add the Garlic, Jalapeno, Cilantro, Brown Sugar, Lime Juice and Olive Oil and toss to combine ingredients.

Final Presentation

Place the Salsa in a service bowl and place in the center of your serving platter. Cut the quesadillas into quarters and surround the salsa and serve.

Note: At the Chef's Tent on June 9th, Chef Lewis additionally garnished each serving with a dollop of sour cream seasoned with cumin.