**The Woodlands at Phillips**

**Mushroom and Cognac Pate**

**Ingredients**3 ounces butter unsalted
1 pound mushrooms crimini, roughly chopped
2 shallots finely chopped
1/4 teaspoon salt
Pinch of freshly ground black pepper
1 garlic clove grated
1 sprig fresh rosemary finely chopped
8 ounces ricotta
1/3 cup cognac or apple brandy ( Calvados)

**Directions**In a sauté pan over medium heat, melt the butter. Add the mushrooms and shallots and sauté, until they begin to soften, 3-4 minutes. Add the salt and pepper. Add the garlic and rosemary, stir and cook for 2 minutes. Add Cognac then reduce liquid.

Strain the mushroom mixture through a sieve to a bowl and allow to cool.

Add the mushroom mix to a food processor along with the ricotta and blend until smooth, taste for seasoning.
Transfer to ramekins or container with a lid and refrigerate for 30 minutes until set.