Peppery Mushroom-Cocoa Spread with Roasted Potato Coins

8 appetizer portions of spread, approximately 70 g each, plus 32 roasted potato coins, 4 per portion | Active 60 min | Cook 40 min | Total 230 min

Ingredients

- 450 g mushrooms, cleaned, trimmed and thinly sliced
- 100 g onion, peeled and finely chopped
- 35 g unsalted butter
- 5 g unsweetened cocoa powder
- 15 g smooth Dijon mustard
- 20 ml cider vinegar
- 7 g fine salt, divided
- 1.5 g finely ground black pepper
- 80 g ready-to-eat roasted unsalted walnuts
- 100 g cream cheese made with pasteurized milk
- 640 g prepared washed potato rounds, exactly 32 slices about 6 cm across and 6-7 mm thick
- 25 ml olive oil

Set out

Digital scales, Knife and board, Wide 30 cm sauté pan, Two lined baking trays with usable flat areas of at least 40 × 30 cm, Oven with two usable shelves, Food processor with at least 1.2 L usable capacity, Spatula, Shallow lidded 750 ml container for spread, Two shallow covered containers for 32 potato coins, Food thermometer, Serving bowl, spoon and platter, Ice-packed cooler

Allergens

Milk, Mustard, Tree nuts (Walnuts). Check labels and substitutions.

Make it

1. Heat the oven to 425°F (220°C). Cut 32 potato rounds about 6 cm across and 6-7 mm thick, then weigh the prepared rounds: the batch should be 640 g, about 20 g each. Choose potatoes of a suitable diameter and keep end trimmings for another meal, outside this measured recipe. Toss the rounds with all the oil and 3 g of the salt.

2. Put 16 rounds on each lined tray in four rows of four, with small gaps. Roast for 30-40 minutes, turning after 20 minutes and exchanging shelves, until tender through and golden at the edges. These are substantial coins, not thin potato crisps.

3. Meanwhile melt the butter in the sauté pan. Cook the onion for 5 minutes over medium heat. Add all the mushrooms and remaining 4 g salt; cook for 20-25 minutes, stirring, until the released liquid has evaporated and the mushrooms brown. Stir in the cocoa and pepper for 30 seconds, then the vinegar and mustard. Cook for 1 minute more and remove from the heat.

4. Cool the mushroom mixture and potatoes separately for about 20 minutes. Process the mushrooms with the walnuts and cream cheese until spreadable with a little texture. Scrape into the shallow spread container. Put the coins in shallow containers in no more than two layers, separated with baking paper.

5. Refrigerate the spread and coins for at least 2 hours, until 40°F (4°C) or colder. Pack cold. Serve the whole spread in eight equal portions, about 70 g each, with four coins per portion. The base kit is ready to serve cold.

6. For an agreed warm-coin alternative, put the cold potatoes on two trays in a 425°F (220°C) oven for about 12-15 minutes, until their centers reach 165°F (74°C). This adds gathering time and needs the host’s oven. Keep the spread cold; reheat only the potatoes needed for immediate service.

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Bring it

Pack both the spread and potatoes cold in shallow covered containers, with the serving bowl, spoon and platter. Carry the two parts separately; the potatoes are cooked perishable food even though their edges look dry. Keep at 40°F (4°C) or colder in an ice-packed cooler and at the gathering. Count all time out of cold control during packing, transport and display together: no more than 2 hours, or 1 hour above 90°F (32°C).

Finish at the gathering

Cold route:ready to arrange in about 5 minutes. Warm route:agree a 425°F oven, two trays and 12-15 minutes plus preheating before accepting that plan; reheat coins to 165°F and leave the spread cold.

Make it yours

Bring the cold kit to a winter buffet or an all-year shared lunch. For a small sit-down party, the prearranged warm-potato route makes the texture contrast stronger without asking the host to cook raw food.

Ingredient labels

Butter and cream cheese supply Milk, Dijon supplies Mustard, and walnuts are included. Check packaged mustard and nuts for additional allergens; the kernel variation requires its own label check.

A useful detail

The 230-minute cold-kit plan allows 35 minutes for slicing and other preparation, 40 for roasting with the skillet cooking in parallel, 20 to cool, 10 to process, 120 to chill and 5 to close and pack. Active work is about 60 minutes including skillet handling. The optional host reheat adds 12-15 minutes after oven preheating.

Another way

Replace the 80 g walnuts with 80 g ready-to-eat roasted unsalted sunflower kernels. Check their label and update the allergen note; the cold plan remains.

Reduce black pepper to 0.75 g for a gentler spread. Keep all 32 potato vehicles and the full mushroom cooking stage.

Keep it well

Refrigerate spread and potatoes separately for up to 2 days. Reheat only the potato portion required to 165°F (74°C); do not store the spread on warm potatoes.