

A Bowl of Stars

Finely chop a portabello mushroom and saute with minced garlic in a little olive oil. Add some white wine and chicken bouillon and a little thyme and simmer until reduced. Puree into a smooth sauce, which due to the gills of the mushroom should be a charcoal grey to black in color. Prepare some Israeli couscous and stir in the sauce. Serve in a cream colored hemispherical bowl. Sprinkle lightly with grated Parmesan cheese.