



FOUR WALL FARM GOURMET MUSHROOMS

MUSHROOM TOAST

A simple recipe that can be a part of any meal, a meal in itself, or a delicious snack. Here the delicate texture and flavor of the blue oyster mushroom works well with the crustiness of the griddled bread, the cheese and the aromatics. Additional recipes available at www.4wallfarm.com

INGREDIENTS:

8oz Blue oyster mushrooms
1-2 tbsp olive oil
¼ cup minced shallots
½ tsp salt
1 tbsp sherry
¼ tsp oregano
¼ tsp basil
¼ tsp red pepper flakes
1 tbsp salted butter + ½ tbsp olive oil
2 cloves of garlic, minced
½ tbsp grated parmesan
¼ cup shredded mozzarella
¼ tsp flat leaf parsley, minced
1/3 loaf semolina (any good crusty baguette-type bread will do), sliced in half lengthwise



INSTRUCTIONS:

Preheat oven to 450°. Separate the cap from the stem of the mushroom. Chop both into bite-sized pieces. Keep stem pieces separate from cap pieces. Over medium high flame, heat oil. When sizzling, add mushroom stems and cook for approximately 1 -2 minutes, then add all remaining mushroom pieces and shallots. Stir and toss to make sure all is covered with oil, cook for another two minutes. Add pepper flakes, oregano, and basil, and mix. Add salt and sherry. Stir and continue to cook until mushrooms are lightly browned in places, and there is no longer any liquid. Set aside for a moment.

Have sliced bread, oil, butter and garlic all ready to go. In another skillet, add olive oil and garlic (add garlic while oil is still cold). When oil begins sizzling, add butter. Stir constantly and ensure that garlic pieces do not burn. When butter is entirely melted, place bread cut side down in the pan. Pan toast by pressing firmly and moving pieces around the pan till all butter and oil are absorbed and the surface of the bread is golden brown. Place on roasting pan.

Divide mushrooms in half and pile on the bread slices. Top with shredded cheese and sprinkles of parmesan. Place in heated oven and bake until cheese is melted (approximately 5 minutes). Sprinkle with parsley before serving.

