

Creamy Mushroom Toast
Serves 4
By Chef Sarah Stegner

Ingredients:

2 lb Four Star Mushrooms, cleaned & trimmed, cut into medium size pieces
4 tbsp olive oil
pinch sea salt
pinch fresh ground black pepper
4 tbsp cream cheese

Method:

Warm a large sauté pan over medium-high heat then add the olive oil, sea salt and pepper. Add the mushrooms. Cook until golden brown, stirring frequently (about 10 - 15 minutes until the mushrooms are fully cooked). Taste and adjust seasoning. Set aside to cool.

Place 2/3rds of the mushrooms and all of the cream cheese in a food processor and blend into a paste. Remove from the food processor and put into a bowl. Set aside.

Toast & Topping Ingredients:

2 tbsp small diced onions
1/4 tsp fresh thyme leaves
2 Fresno peppers thinly sliced, no seeds (optional)
2 tbsp olive oil
pinch sea salt
pinch black pepper
1 baguette
1tbsp fresh parsley or chives
2 tsp aged balsamic vinegar or balsamic vinegar reduction

Method & Assembly:

In a small sauté pan over medium heat, sauté the onions in olive oil with salt and pepper. After a few minutes with frequent stirring add the sliced peppers. Cook for one minute. Reduce the heat and allow the onions to caramelize. Remove from the pan and allow to cool slightly.

Fold the onions and peppers into the mushroom paste. Add the remaining cooked mushrooms. Spread the topping on 4 pieces of baguette sliced the long way. Put baguette pieces on a baking sheet and broil the toast for 2-5 minutes. Top with either parsley or chives and drizzled aged balsamic or reduced balsamic. Serve and enjoy!