

Wild Mushroom and Goat Cheese Bruschetta

Chef John

Serves 10

Ingredients:

3 ounces oyster mushrooms
6 ounces shiitake mushrooms
8 ounces Portobello mushrooms, inner gills removed
3 tbsp olive oil
2 tbsp unsalted butter
3 large garlic cloves, minced
2 shallots, minced
1/3 cup dry sherry
1/3 cup chicken stock
1 1/2 tsp dried thyme
3/4 tsp dried basil
Kosher or sea salt
Red pepper flakes
24 thin slices of French sour dough baguette
6 ounces fresh goat cheese
garnish: minced lemon zest and minced chives, mixed together

Preparation:

Trim ends and coarsely chop mushrooms.

In a large sauté pan or skillet over medium heat, heat olive oil and butter.

Add garlic and shallot and sauté for 1 to 2 minutes, stirring frequently.

Raise heat slightly and add mushrooms. Sauté for 7 to 8 minutes.

Add sherry, chicken stock, thyme, and basil and cook until liquid is evaporated.

Season to taste. Keep warm.

Preheat broiler.

Put slices of baguette on a broiler pan and spread evenly with goat cheese.

Spoon mushroom mixture evenly onto baguette slices.

Broil for 3 to 4 minutes or until mushrooms just begin to brown on top.

Remove from oven and place on serving dishes.

Garnish with a sprinkling of lemon zest-chive mixture.