



Mushroom and Goat Cheese Tartine
Wild Plum Events suggested pairing with 2016 Sruth
(makes about 12)

What you'll need:

- 1/2 baguette
- 8 oz. Fresh goat cheese (softened at room temperature)
- 1# sliced cremini or button mushrooms*
- 2 Tablespoons White wine, sherry or port
- Pinch of chili flake

For Salad:

- 4 oz arugula
- 1 Garlic clove, chopped or finely grated
- Olive oil
- Balsamic vinegar (or fresh lemon juice)

To Finish:

- Salt to taste
- Parmesan to taste (grated on a microplane)

Instructions:

Combine sliced mushrooms in a medium sauce pot with 2 Tablespoons olive oil, 1 tsp. salt, 2 tablespoons white wine garlic and a pinch of chili flake. Set on medium heat and let cook, stirring occasionally until all the liquid is cooked away and the mushrooms begin to get toasty and the bottom of the pot begins to caramelize. Remove from heat and allow to cool slightly. Mushrooms can be prepared up to 3 days in advance. For best results, warm slightly before serving.

For the crostini:

Preheat oven to 350°. Slice baguette on a slight bias into pieces about ¼ inch thick. You will only need about half the baguette. Lay slices out in a single layer on a baking pan. Drizzle with olive oil and sprinkle with salt. Bake until toasty and slightly golden, about 10-15 minutes. Remove from oven and allow to cool. Crostini can be made up to 3 days in advance.

For the salad:

The salad should be dressed as close to serving as possible to avoid the greens wilting. Dress salad greens lightly with olive oil, & balsamic vinegar. Season with salt and pepper to taste.

To assemble:

Spread each piece of toast with a generous schmear of goat cheese. Add a layer of mushrooms. Top with a small mound of salad. Finish with a generous amount of fresh grated parmesan.

*This recipe is written with pre-sliced button mushrooms for convenience but any fresh mushroom can be substituted. Additionally you can use any other type of bakery bread for the toast but most loaves will need to be cut in half for a manageable size.