

CREAMY MUSHROOM BRUSCHETTA AND GRAND PADANO



Ingredients (6 units):

6 slices of medium-thickness Italian bread

1 whole garlic clove without peel

1 clove minced garlic

100 g sliced Portobello mushrooms

100 g sliced shitake mushrooms

100 g sliced shimeji mushrooms

4 tbsp olive oil

4 tbsp unsalted butter

Chopped parsley to taste

1 cup of white wine

200 ml of fresh or double cream

1 tbsp freshly grated Grana Padano or Parmesan cheese

Salt to taste

Black pepper to taste

1 tsp dry oregano

2 ripe, skinless, seedless and chopped tomatoes

1/4 cup of water

Basil leaves to taste

Preparation:

1. Wipe the Paris mushrooms with a damp cloth to remove any sand that may stick to them.
2. Remove the stems from the shitakes and slice about 5 mm thick.
3. Cut the shimeji core to separate as heads.
4. Slice whole Paris mushrooms with about 5 mm thick stalks.
5. Mix all the mushrooms.
6. Put the olive oil in a frying pan and let it heat well until it starts to smoke.
7. Add the mushrooms and minced garlic.
8. Jump quickly only until the mushrooms look moist.

9. Add the white wine and let the alcohol evaporate.
10. Add the cream and boil until thickened well.
11. Remove from heat, season with salt, pepper, oregano and parsley. Reserve.
12. Place the chopped tomatoes and water in the blender jar.
13. Use the pulse mode of the appliance for a few seconds to form a creamy sauce.
14. Season with salt and pepper and set aside.
15. Heat the loaves on an iron grill, toaster or electric oven to lightly brown and rub with garlic.
16. Spread some of the sauce over each piece of bread.
17. Add 1 and 1/2 tbsp of creamy mushrooms.
18. Sprinkle with grated Parmesan, a pinch of parsley and sprinkle with a drizzle of olive oil.
19. Bruschetta should weigh approximately 100 g.
20. Bake in preheated oven to 180° C for quick browning.
21. Serve with basil leaves.