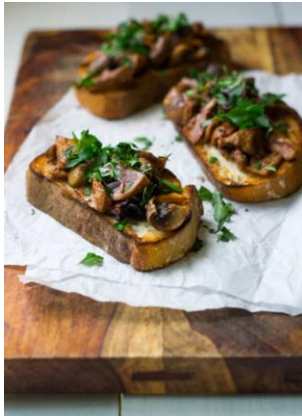




## *Roasted Mushroom Crostini with Wine and Herbs*



### **Ingredients:**

- 3 cups Wild mushrooms cleaned and cut in half if large
- 3 sprigs of fresh thyme leaves removed and roughly chopped
- 1 sprig of fresh rosemary leaves removed and finely chopped
- 1-2 garlic cloves grated or finely chopped
- ¼ cup red wine I used Cabernet
- 2 tablespoons unsalted butter cubed
- 2 tablespoons Olive oil for drizzling
- ¼ teaspoon Coarse salt + more for garnish, optional
- Black pepper few grinds worth
- Baguette sliced into crostini and toasted
- Fresh parsley leaves removed and chopped for garnish

### **Method:**

1. Pre-heat oven to 400 degrees Fahrenheit.
2. In a baking dish, add mushrooms, herbs, garlic, wine, butter, olive oil, salt, and pepper and toss to combine.
3. Roast mushrooms in oven for 20 minutes, or until the mushrooms begin to break down and soften.
4. While mushrooms are roasting, make the crostini by slicing the baguette on a bias and lightly toasting in the oven or in a grill pan.
5. Once mushrooms are done, spoon mushroom mixture over toasted bread and top with fresh parsley and coarse sea salt.