

WILD MUSHROOM AND
BURRATA BRUSCHETTA

Submitted by Ethan Stowell

PAIR WITH:
"THREE AMIGOS VINEYARD"
PINOT NOIR



INGREDIENTS

1 pound shiitake mushrooms, stems discarded and caps quartered
1 pound cremini mushrooms, quartered
2 garlic cloves, minced
1 1/2 teaspoons chopped rosemary
1 teaspoon finely grated lemon zest
1/2 cup extra-virgin olive oil, plus more for brushing
Salt and freshly ground pepper
16 slices of peasant bread (from a long loaf), about 1/3 inch thick
1 pound burrata cheese, cut into 16 slices

PREPARATION

- In a large bowl, toss the mushrooms with the garlic, rosemary, lemon zest and the 1/2 cup of olive oil and let stand for 1 hour.
- Light a grill.
- Spread the mushrooms on a lightly oiled perforated grill tray and season with salt and pepper.
- Grill over moderately high heat, stirring occasionally, until browned, about 8 minutes. Brush the bread with oil and grill, turning once, until toasted, 1 minute.
- Top the toasts with the mushrooms.
- Top each with a slice of burrata and serve.