

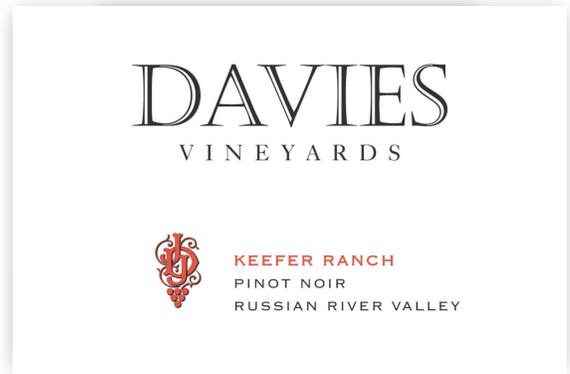
GOAT CHEESE AND
MUSHROOM BRUSCHETTA

*Submitted by
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Wine Club Manager, Beth Wagner*

PAIR WITH:
"KEEFER RANCH"
PINOT NOIR

INGREDIENTS

1-pound Shitake mushroom, sliced thinly
1-pound cremini mushroom, sliced thinly
4 medium shallots, finely diced
8 cloves of garlic, minced
1 tablespoon fresh thyme
Grated or sliced truffle cheese
(preferably Sottocenere al Tartufo)
1-2 tablespoon Extra Virgin Olive Oil
4 tablespoon unsalted butter
Salt and pepper to taste
8 oz fresh goat cheese
Crust baguette sliced ¼ inch thick on a bias



PREPERATION

- Remove the goat cheese from the refrigerator and let come to room temperature.
- In a shallow and wide non-stick pan, add about 1 tablespoon olive oil and 3 tablespoon butter, and heat on medium high.
- When the butter starts to foam, add the shallots and sauté for about one minute until slightly softened.
- Add the mushrooms and sauté on medium high for about 4 to 5 minutes, tossing and mixing the mushrooms.
- Lower the heat to medium low and continue sautéing for about 10 minutes until the mushrooms have cooked and the moisture released by the mushrooms has evaporated.
- Add the garlic and continue sautéing for another 10 minutes until everything has caramelized together.
- Add salt and pepper to taste.
- Toss with the remaining tablespoon of butter, off the heat.
- Brush the baguette slices with the remaining olive oil on both sides.
- Toast the bread on both sides on a stovetop grill pan or on a grill. The baguette slices should be crusty on the outside with grill marks, and soft in the middle.
- Once cooled, spread the goat cheese on the bread, top off with sautéed mushrooms.
- Finish with some grated truffle cheese on top.