

CHANTERELLE AND BRIE BRUSCHETTA

INGREDIENTS

4 tablespoons unsalted butter
1 pound chanterelle mushrooms, if large, cut to bite sized pieces
1/4 cup sherry
8 slices of baguette, cut on the diagonal
1/2 cup brie or other triple-cream cheese, rind removed
sea salt and pepper to taste
finely chopped parsley

DIRECTIONS

Melt the butter in a large sized skillet over medium high heat, until shimmering. Add the mushrooms. Stir to coat evenly with butter and then sauté, shaking only occasionally for 7-10 minutes until all of the liquid is gone and the mushrooms are browning quite nicely. Remove from the heat, add the sherry, return to the heat and add the salt to taste, scraping the bottom of the pan to get all the flavorful bits, and sauté just long enough to evaporate the liquid. Taste and re-season as necessary

While the mushrooms are cooking, toast the bread lightly. Then spread on the brie and return to the toaster to melt.

To serve, divide the mushrooms among the pieces of toast, sprinkle on a few more grains of sea salt, a grind or two of black pepper, and the parsley.