



Mushroom Bruschetta

Ingredients

- 1 tablespoon [Fustini's Sage and Wild Mushroom olive oil](#)
- 1 tablespoon [Porcini Mushroom Tapenade](#)
- 1 shallot, minced
- 4 oz button mushrooms, sliced
- 4 oz wild mushrooms, sliced
- 1-ounce dry sherry
- 1 loaf baguette, sliced 1/2 inch thick
- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- Salt and pepper
- 2 oz chevre, room temperature
- 3 tablespoons heavy cream
- 1 teaspoon powdered sugar
- salt and pepper
- 1 teaspoon [Fustini's 12 Year White balsamic](#)
- [Fustini's 18 Year balsamic](#)

Directions

Step 1.

In a large sauté pan heat Sage & Wild Mushroom Olive oil. Add mushroom tapenade, shallot and mushrooms. Sauté until browned. Pour in sherry to deglaze the pan.

Step 2.

Slice baguette loaf 1/2 inches thick, lay on a sheet tray and drizzle with Fustini's Single varietal olive oil, salt and pepper. Place in a 400 degree oven for 8-11 minutes until lightly golden brown. Remove from oven and cool slightly.

Step 3.

In a medium bowl, combine chevre, heavy cream and powdered sugar. Whisk until combined, continue stirring and add 12 yr balsamic and salt & pepper.

To assemble, spread cheese mixture over crostini bread and top with mushroom mixture. Drizzle 18 yr balsamic overtop.