

WILD MUSHROOM CROSTINI WITH GOAT CHEESE SUN DRIED TOMATOES AND ARUGULA

Serves 12

1 cup	Wild Mushrooms such as (Shiitake, Crimini, Oyster, Chanterelle)
2 tablespoons	Shallots, chopped
1 teaspoon	Garlic, chopped
As needed	Extra Virgin Olive Oil
1 teaspoon	Butter
2 tablespoons	chicken stock
Pinch	Salt
To Taste	Black Pepper, freshly ground
12 slices	French Baguette, sliced into small thin slices, brush with olive oil and bake 350°F for about 8 minutes or until golden brown. Should not be too thin so they break and should be no more that 2"long (should be 1 or 2 bites)
6 oz	Goat Cheese
¼ cup	sun dried tomatoes, softened as needed and cut into thin strips
2 Tablespoon	Arugula, chiffonade

TO PREPARE THE MUSHROOMS

Slice the mushrooms and sauté in olive oil and chopped shallots, cook until soft, Season lightly with salt and black pepper, remove from pan and cool, reserve until service. Keep in mind that the mushrooms need to fit onto the Crostini, so keep them small pieces.

For Service

Heat a sauté pan; add the mushrooms, garlic heat for about 2 minutes, until the garlic becomes fragrant. Add the chicken stock; cook another minute or 2 to reduce the liquid. Add the butter and half of the goat cheese heat just to melt the cheese.

Season to taste as necessary. Add the chopped herbs.

To Finish

Spread the remaining half of the goat cheese on the toasted baguette slices evenly. Spoon the mushrooms while still hot onto the Crostini with the goat cheese. Top with sun dried tomatoes and arugula, serve as tray passed.

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