

BUTTERMILK BLUE[®] CROSTINI

with MUSHROOMS

Adapted from Joanne Weir, Chef/Cookbook Author

Yield: 6 servings

method:

- Heat olive oil in a large skillet over medium high heat. Add mushrooms and cook until liquid has evaporated, approx. 7 - 10 minutes.
- Add parsley, thyme and mint, and stir to combine; season with salt and pepper.
- Remove mushrooms from heat, allow to cool and gently stir in cheese.
- Preheat broiler.
- Distribute mushroom and cheese mixture on top of toast. Place on baking sheet in a single layer and broil until cheese has melted.

ingredients:

- 2 tablespoons extra virgin olive oil
- 1 pound mushrooms, thinly sliced
- 1 tablespoon fresh flat leaf parsley, chopped
- 1 teaspoon fresh thyme, chopped
- 1 teaspoon fresh mint, chopped
- Salt and freshly ground black pepper
- 3 ounces **MezzaLuna[®] Fontina**, coarsely grated
- 3 ounces **Buttermilk Blue[®]**, crumbled
- 12 slices coarse-textured bread, toasted

