



Wild Mushroom and Burrata Bruschetta
Paired with Chambourcin Reserve 2015

Ingredients

- 1 lb. shiitake mushrooms, stems discarded and caps quartered
- 1 lb. cremini mushrooms, quartered
- 2 garlic cloves, minced
- 1 ½ tsp. chopped rosemary
- 1 tsp. finely grated lemon zest
- ½ cup extra-virgin olive oil, plus more for brushing
- Salt and freshly ground pepper
- 16 slices of peasant bread (from a long loaf), about ¼ in. thick
- 1 lb. burrata cheese, cut into 16 slices

Preparation

1. In a large bowl, toss the mushrooms with the garlic, rosemary, lemon zest and the ½ cup of olive oil and let stand for 1 hr.
2. Light a grill. Spread the mushrooms on a lightly oiled perforated grill tray and season with salt and pepper. Grill over moderately high heat, stirring occasionally, until browned, about 8 min. Brush the bread with oil and grill, turning once, until toasted, 1 min.
3. Top the toasts with the mushrooms. Top each with a slice of burrata and serve.

*Serves: 8