



mushroom and cheese bruschetta

Ingredients

3 thick slices white bread
3 tbsp olive oil
100g brie, cut into 3 slices
1 tomato sliced
basil leaves to garnish

For the sautéed mushrooms

50g unsalted butter
½ onion, finely chopped
1 clove garlic, finely chopped
200g Mercer button mushrooms, chopped
100ml double cream
salt and freshly ground black pepper

Preparation method

1. To make the bruschetta, heat a griddle pan until hot. Drizzle the bread with the olive oil and griddle on both sides for 2 minutes.
2. To make the sautéed mushrooms, melt the butter in a frying pan, then add the onion and garlic and cook until softened.
3. Add the mushrooms, double cream, salt and freshly ground black pepper and cook for 5 minutes.
4. To serve, top bread with the mushroom sauce and brie, then grill till cheese melts. Garnish with basil leaves.