

Bruschetta with Mushrooms & Herbed Cheese

This bruschetta recipe is a great appetiser for small, intimate gatherings. The presentation looks elegant and the final result is truly delicious. You can use any type of mushroom you wish, but the combination of small white and baby Portobellos used here creates an interesting mix of subtle flavors and textures.

Ingredients:

5 T. unsalted butter, divided
2 T. olive oil
1/2 medium shallot, finely minced
2 cloves garlic, peeled finely minced
1 c. white mushrooms, cleaned and chopped
1 c. baby Portobello mushrooms, cleaned and chopped
2 t. fresh thyme leaves, stems removed
1 1.2 T. fresh rosemary, stems removed and leaves finely chopped
1/4 c. brandy or peach juice
salt and pepper to taste

4 oz. goat cheese, room temperature
4 oz. ricotta cheese
2 t. fresh thyme leaves, stems removed
2 t. fresh rosemary, stems removed and leaves finely chopped

2 small 6" Ciabatta loafs, cut in half lengthwise, then cut into 2-3" sections

Directions:

In small [skillet](#) over medium heat, melt 1 T. butter. Add oil and shallots and sauté 2 minutes. Add garlic and sauté 2 more minutes. Add mushrooms and sauté approximately 8-10 minutes or

until mushrooms release juices. Add thyme and rosemary and sauté 2 additional minutes.

Stir in brandy or peach juice and simmer until reduced by half. Turn off heat and whisk in 2 T. butter. If desired, season to taste with salt and pepper.

In a separate bowl, mix goat cheese with ricotta cheese and fresh herbs until well combined.

Butter bread slices with remaining 2 T. butter and place on grill over direct medium heat (or use a grill pan if indoors). Toast until golden brown. Then, spread with herbed goat cheese mixture and top with mushrooms. Serve immediately.