



Book n' COOK

Creamy Mushroom Toast

November 2024

Tools

- Paring Knife
- Measuring Spoons
- Cutting Mat
- Small Mixing Bowl
- Glass Baking Dish
- Spatula
- Oven Mitts
- Butter knife
- Measuring Cups
- Spoon

Ingredients

Mushrooms

- 8 ounces mushrooms
- 1 tablespoon olive oil
- 2 garlic cloves
- ½ teaspoon salt
- Pinch of black pepper
- ½ tablespoon balsamic vinegar
- ½ tablespoon soy sauce
- ¼ cup parmesan cheese
- 1 teaspoon chopped parsley
- 2-3 slices of bread

Herby Spread

- ¼ cup whole milk ricotta cheese
- ¼ cup cream cheese
- 2 tablespoons parmesan cheese
- Minced chives
- Pinch of salt and pepper

Preparation

1. Preheat your oven to 450 degrees.
2. Clean mushrooms with a soft brush or paper towel, wiping any dirt from the outsides. Trim off any tough stem ends and cut or tear the mushrooms into equal size pieces. Add them to your baking dish.
3. Mince one garlic clove and add it to the pan. Then drizzle on the oil, and add the salt, pepper, soy sauce and balsamic vinegar. Toss to coat and spread out evenly, then put them in the oven.
4. Prepare your herbs by removing them from the stem and chopping them for later use.
5. While your mushrooms are cooking, make the herby spread by combining all ingredients in a bowl with a spatula.
6. After 10 minutes in the oven, toss your mushrooms and sprinkle on ¼ cup of parmesan cheese.
7. Cook the mushrooms for another 8-10 minutes, until they are brown, tender, and caramelized.
8. Remove mushrooms from the oven. Toast your slices of bread and rub the remaining garlic clove over each slice. To assemble the toast, cover the top of each slice with the herby spread, add the roasted mushrooms and top with remaining chopped herbs. Enjoy!

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Mount Vernon, IN
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