

Mushroom Ragout Bruschetta

Yields: 22 bruschetta

Ingredients:

1 pound mixed mushrooms, such as baby bella and white button

2 to 4 tablespoons unsalted butter or olive oil

1 medium shallot, fine dice

1/2 small onion, chopped

1/2 teaspoon kosher salt

Freshly ground black pepper

3 sprigs fresh thyme, leaves stripped, minced about 2 TBSPS. 1 reserved for garnish.

3/4 cup Sweet sherry

1/2 cup beef stock

1/3 cup heavy cream

1/4 cup shredded parmesan cheese & 1 TBSP for garnish

1 baguette, sliced and brushed with herbed olive oil & then bake off at 375F for 1-2 minutes and turn over so it is ready for mushroom ragout.

Directions:

Clean the mushrooms by brushing with a kitchen towel or a brush to remove any loose dirt. Trim the stems off the baby bella and white mushroom. Slice all the mushrooms and put in a bowl.

Heat 2 tablespoons of the butter or olive oil in a large skillet over medium heat. Add the shallots and onion and cook until translucent. Then add the mushrooms and spread them out evenly in the pan, increase the heat to med-high. Let the mushrooms cook undisturbed until they brown, then shake the pan to turn them over.

Add the additional butter along the sides of the pan as the mushrooms cook if the pan seems very dry. Continue to cook until nicely browned, about 5 minutes.

Pull the pan off the heat and add the sherry. Return pan to the heat and scrape up any of the brown bits that cling to the bottom of the pan with a wooden spoon. Add the chicken stock and reduce by $\frac{1}{4}$. Then add the heavy cream and cook for another 5-10 minutes. S&P TT. Finish off with $\frac{1}{4}$ cup parmesan shredded cheese, stirring until melted. Remove from the heat and serve on toasted baguette slices.

Garnish with parmesan cheese.