

Crostini with Funghi and Olio di Tartufo

Serves 8 for finger food

Ingredients

½ baguette, cut into 1cm thick slices you should get about 20-25 slices
500 gm field mushrooms, sliced thinly
20 ml white truffle oil.
¼ cup fresh Italian parsley, roughly chopped
¼ cup olive oil
¼ cup extra virgin olive oil
sea salt and cracked white pepper

Method

Lightly brush extra virgin olive oil onto one side of the sliced baguette. Cook in a moderate oven only 150 degrees until they have become crisp, you do not want them to become too brown. Heat olive oil to a medium heat in a heavy based fry pan; add mushrooms and season with salt and pepper. Sauté for 3-5 minutes over a medium heat, if all the liquid has evaporated, add a splash of water and continue to cook on a low heat until they have softened and stewed well.

When you are ready to serve, add your roughly chopped parsley to your mushrooms and truffle oil, taste to check that it is seasoned well and that you have a nice aroma of the truffle oil. Place a spoonful of mushroom mix on each Crostini and serve them immediately as a canapé.

Truffle oil is a dominant flavour and is very expensive, so you only need to use sparingly.

