
Wild Mushroom Truffle Brie Crisps

Description

Rich, earthy mushrooms layered over melty Brie and crispy baguette, finished with a hint of truffle oil. The ultimate bite-sized luxury for your holiday get-togethers!

Total time: 30 min Yield: 10 to 12 servings

Ingredients

1 French baguette (sliced into ½" thick rounds)
2 Tbsp olive oil
1 Tbsp garlic (minced)
10 pieces Shiitake mushrooms (remove stems, thinly sliced)
8 oz Button mushrooms (remove stems, thinly sliced)
8 oz white Bunapi mushrooms (remove base, tear into pieces)
8 oz brown Bunapi mushrooms (remove base, tear into pieces)
1/4 cup white wine
salt & pepper (to taste)
16 oz Brie cheese (cut into thin slices around the same size as baguette rounds)
truffle oil (optional)
fresh herbs for garnish (optional)

Prep Time: 20 min Cooking Time: 10 min Total Time: 30 min

Instructions

Preheat the oven to 425°F. Place your slices of baguette onto a large baking sheet. Bake for five to seven minutes, or until crisp. Remove from the oven and set aside.

Heat a sauté pan over medium-high heat. Add the olive oil and garlic; cook for about 45 seconds. Add the mushrooms and white wine, and cook for five to seven minutes, stirring occasionally, until the mushrooms release their moisture and the liquid has evaporated. Season with salt and pepper to taste, then set aside.

Top each toasted baguette slice with a piece of Brie. Spoon a generous amount of the mushroom mixture over the cheese. Return the baking sheet to the oven and bake for two to three minutes, just until the Brie begins to melt.

Finish with a drizzle of truffle oil and garnish with fresh herbs. Serve immediately while warm. This makes a delicious appetizer for your next holiday gathering!

Recipe brought to you by:

Chef Ryan Covert