

J. Rickards Winery



Mushroom Leek Crostini with Parmesan Cheese

Prep time: 15 min | Cook time: 25 min | Total time: 40 min | 12 servings
Recommended wine pairing: J. Rickards Sauvignon Blanc, Croft Vineyard

INGREDIENTS

- 12 slices of French baguette cut at an angle ($\frac{1}{2}$ in thick)
- 1 tablespoon olive oil
- 2 tablespoon butter
- 16 oz. sliced mixed mushrooms (such as cremini, white button)
- 2 leeks sliced thin
- 2 teaspoon fresh thyme leaves
- 4 cloves garlic minced
- $\frac{1}{2}$ teaspoon each salt and freshly ground pepper
- $\frac{1}{4}$ cup white wine
- $\frac{1}{4}$ cup shredded Parmesan cheese

DIRECTIONS

- 1 Arrange bread on large baking sheet; broil for 2 or 3 minutes per side or until lightly toasted. Let cool completely.
- 2 Meanwhile, in large, deep skillet, heat oil with butter over medium-high heat; cook mushrooms, leeks, thyme, garlic, salt and pepper. Cook for about 10 minutes or until browned and mushrooms are tender, stirring often. Pour in wine; simmer for 2 minutes or until all liquid has evaporated. Season with salt and pepper to taste.
- 3 Spoon mushroom mixture over each toast point; sprinkle with parmesan cheese.
- 4 Place crostini back in oven under broiler for two minutes on until the cheese is melted.