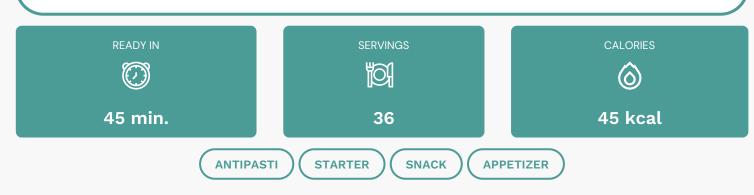


Wild Mushroom Crostini



Ingredients

36.3 inch crusty baguette
4 ounces chanterelles chopped
1 cup fontina grated
1 teaspoon rosemary leaves fresh minced
1 garlic clove minced
0.5 teaspoon lemon zest grated
2 tablespoons olive oil
2.3 cups oyster mushrooms chopped
1.8 ounces parmesan cheese freshly grated

	0.3 cup shallots chopped	
	6 ounces mushroom caps stemmed chopped	
	0.3 cup whipping cream	
Eq	uipment	
	frying pan	
	baking sheet	
	oven	
	broiler	
Di	rections	
	Preheat oven to 375°F. Arrange baguette slices on rimmed baking sheet. Toast in oven until golden, about 9 minutes. Cool. (Can be prepared 2 days ahead. Store in airtight container at room temperature.)	
	Heat oil in large skillet over medium-high heat.	
	Add shallots; sauté 1 minute.	
	Add all mushrooms; sauté until beginning to brown, about 6 minutes. Stir in garlic; sauté 1 minute.	
	Remove from heat. Stir in cream, rosemary, and lemon peel. Season with salt and pepper. Cool.	
	Mix in both cheeses. (Can be made 2 days ahead. Cover and refrigerate.)	
	Preheat broiler. Top each toast with about 1 tablespoon mushroom topping.	
	Place on 2 rimmed baking sheets. Working in batches, broil until cheese is melted and begins to brown, watching closely to prevent burning, about 3 minutes.	
	Transfer to serving platter.	
	Serve warm.	
Nutrition Facts		
	PROTEIN 17.44% FAT 58.72% CARBS 23.84%	

Properties

Nutrients (% of daily need)

Calories: 45.49kcal (2.27%), Fat: 3.04g (4.67%), Saturated Fat: 1.42g (8.89%), Carbohydrates: 2.77g (0.92%), Net Carbohydrates: 2.28g (0.83%), Sugar: 0.61g (0.68%), Cholesterol: 7.32mg (2.44%), Sodium: 71.71mg (3.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.03g (4.06%), Phosphorus: 39.8mg (3.98%), Calcium: 37.88mg (3.79%), Vitamin B3: 0.71mg (3.54%), Vitamin B2: 0.06mg (3.52%), Selenium: 2.02µg (2.89%), Manganese: 0.05mg (2.37%), Zinc: 0.33mg (2.23%), Vitamin B5: 0.22mg (2.15%), Potassium: 70.23mg (2.01%), Fiber: 0.49g (1.96%), Copper: 0.04mg (1.9%), Iron: 0.34mg (1.87%), Vitamin D: 0.28µg (1.86%), Vitamin B6: 0.04mg (1.86%), Vitamin B1: 0.03mg (1.72%), Folate: 6.59µg (1.65%), Vitamin A: 72.46IU (1.45%), Vitamin B12: 0.08µg (1.38%), Magnesium: 4.59mg (1.15%), Vitamin E: 0.15mg (1.02%)