

Mushroom Crostini

Pair with Danzante Merlot wine

Serves: 12 as an appetizer

Chef: Donatella Zampoli

Ingredients:

1 baguette, thinly slice, brushed with olive oil and baked in a 375° oven for 10 minutes (or until crispy and golden)

1/2 lb. Chantarelle mushrooms

1/4 cup olive oil

1/4 cup balsamic vinegar

1/2 tsp. rosemary, chopped

4 cloves garlic, chopped

2 tbsp. Italian parsley, chopped

1/2 tsp. salt

Freshly ground black pepper

Directions:

Preheat oven to 375°. Wipe mushrooms clean with damp towel and cut off the stems.

Toss the mushrooms with 3 tbsp. of olive oil, 3 tbsp. vinegar, rosemary and garlic. Place them on a baking sheet in the preheated oven. Roast for 10 minutes. Remove from oven and let cool.

Slice the mushrooms thinly and toss them with the remaining vinegar and olive oil. Add the chopped parsley and season with salt and pepper. Serve on toasted baguette slices.