

Recettes autour du fromage

Rosemary Mushroom Crostini



#4 (3 votes)



Vote :  

Difficulty : -
Preparation : 15 minutes
Cooking : 10 minutes

Author :

Recipe provided by Dairy Farmers of Canada. For more recipes go to dairygoodness.ca

Fromage :



OKA

If you don't have any OKA, you can use : OKA Classique or OKA L'Artisan

Slice bread into 1 2/3-inch (1 cm) thick rounds. Toast until golden. Set aside.
Sauté onions and garlic in butter at medium-high for 1 minute. Add mushrooms. Cook 7 minutes, stirring occasionally. Remove from heat.
Stir in cream, rosemary and seasoning. Stir in cheeses. Spread toast with a spoonful of mushroom mixture.
Set on baking sheet and broil until hot—2-3 minutes. Garnish with a few whole pink peppercorns and rosemary. Serve immediately

Ingredients :

- 1 bread
- 2 tbsp (30 ml) butter
- 1/4 cup (60 ml) red onion, finely chopped
- 1 large clove garlic, minced
- 5 1/2 cups (1.375 L) finely chopped mixed mushrooms
- 1/4 cup (60 ml) 35% cream
- 1 tsp (5 ml) minced fresh rosemary
- 1 cup (250 ml) grated OKA cheese
- 1/2 cup (125 ml) freshly grated Canadian Parmesan cheese
- Salt and freshly ground pepper to taste
- Whole pink peppercorns and rosemary

Print

