



WINE THAT LOVES COMPANY

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MUSHROOM BRUSCHETTA

30g butter
2 tbs olive oil plus 3 tablespoons extra
800g mixed mushrooms, sliced
1 clove garlic, crushed
2 tbsp marsala
1/3 cup cream
1 French bread stick, sliced into 1 cm pieces
Thyme sprigs to serve

Heat butter and 2 tablespoons oil in a big frying pan and cook mushrooms over a medium heat for 5 minutes. Season well with salt and pepper, add marsala and cream and cook 5 more minutes. Heat oven to 170°C. Brush bread with remaining oil, place on an oven tray and cook for 15 minutes. Spoon mushrooms onto bruschetta and top with thyme sprigs to serve.

