



Wild Mushroom Bruschetta

serves 4

- 2 cups dried wild mushrooms
- 1 cup fresh shiitakes, optional
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 large shallot, minced
- 1 tablespoon minced garlic
- 1 tablespoon fresh thyme leaves
- 1 teaspoon red chile flakes
- 2 tablespoons fresh lemon juice
- sea salt & fresh pepper, to taste
- 4 slices toasted garlic-rubbed bread, for serving
- chopped fresh chives, for garnish, optional

Place wild mushrooms in a bowl and cover with boiling water. Set aside to soak.

Meanwhile, mince your shallot and garlic, pick your thyme leaves and squeeze your lemon.

When the mushrooms are quite soft, drain and reserve soaking liquid.

Heat a large, heavy skillet over a medium-high flame and add the butter and olive oil. Sauté the shallot and garlic until lightly golden, then toss in the thyme, chile and a couple of pinches of salt. Add the mushrooms (including fresh, if using) and stir well to coat.

Meanwhile, strain the soaking liquid through a very fine mesh to remove any grit, place in a small saucepan and reduce by half or more over high heat.

You don't want the mushrooms to stick, so add more butter and/or olive oil as needed. As the soaking liquid reduces, you can begin adding that a couple of tablespoonsful at a time. Stir in the lemon juice towards the end of cooking.

Ultimately, you want the mushrooms to be very tender, caramelized and glossed with a light sauce. Season with more salt as needed and a couple of grinds of black pepper. Serve warm or at room temperature piled atop bruschetta, garnished with chives, if you like.