Mushrooms & Goat

Cheese Bruschetta

Recipe by Hannah Moles

30 MINUTRS4-6INGREDIENTSNOTES• 602 HERBED GOAT CHEESE (OR ANY KIND OF CREAMY SPREADABLE CHEESE, LIKE RICOTTA, CREAM CHEESE, OR FETA)• 1 BAGUETTE, CUT INTO SLICES• 1/2 POUND OYSTER MUSHROOMS• A FEW SPRIGS OF FRESH SAGE, ROSEMARY, AND THYME• 2 TABLESPOONS OF BUTTER• 2-3 CLOVES OF GARLIC• JUICE OF ½ A LEMON• SALT AND PEPPER, TO TASTE• OLIVE OIL FOR DRIZZLING	TIME	SERVES		COOK TEMP
 GOZ HERBED GOAT CHEESE (OR ANY KIND OF CREAMY SPREADABLE CHEESE, LIKE RICOTTA, CREAM CHEESE, OR FETA) 1 BAGUETTE, CUT INTO SLICES 1/2 POUND OYSTER MUSHROOMS A FEW SPRIGS OF FRESH SAGE, ROSEMARY, AND THYME 2 TABLESPOONS OF BUTTER 2-3 CLOVES OF GARLIC JUICE OF ½ A LEMON SALT AND PEPPER, TO TASTE 	30 MINUTRS	4-6		
 KIND OF CREAMY SPREADABLE CHEESE, LIKE RICOTTA, CREAM CHEESE, OR FETA) 1 BAGUETTE, CUT INTO SLICES 1/2 POUND OYSTER MUSHROOMS A FEW SPRIGS OF FRESH SAGE, ROSEMARY, AND THYME 2 TABLESPOONS OF BUTTER 2-3 CLOVES OF GARLIC JUICE OF ½ A LEMON SALT AND PEPPER, TO TASTE 	INGREDIENTS		NOTES	
 CHEESE, LIKE RICOTTA, CREAM CHEESE, OR FETA) 1 BAGUETTE, CUT INTO SLICES 1/2 POUND OYSTER MUSHROOMS A FEW SPRIGS OF FRESH SAGE, ROSEMARY, AND THYME 2 TABLESPOONS OF BUTTER 2-3 CLOVES OF GARLIC JUICE OF ½ A LEMON SALT AND PEPPER, TO TASTE 	• 60z herbed goat cheese (or any			
 CHEESE, OR FETA) 1 BAGUETTE, CUT INTO SLICES 1/2 POUND OYSTER MUSHROOMS A FEW SPRIGS OF FRESH SAGE, ROSEMARY, AND THYME 2 TABLESPOONS OF BUTTER 2-3 CLOVES OF GARLIC JUICE OF ½ A LEMON SALT AND PEPPER, TO TASTE 	KIND OF CREAMY SPREAD	ABLE		
 1 BAGUETTE, CUT INTO SLICES 1/2 POUND OYSTER MUSHROOMS A FEW SPRIGS OF FRESH SAGE, ROSEMARY, AND THYME 2 TABLESPOONS OF BUTTER 2-3 CLOVES OF GARLIC JUICE OF ½ A LEMON SALT AND PEPPER, TO TASTE 	CHEESE, LIKE RICOTTA, C			
 1/2 POUND OYSTER MUSHROOMS A FEW SPRIGS OF FRESH SAGE, ROSEMARY, AND THYME 2 TABLESPOONS OF BUTTER 2-3 CLOVES OF GARLIC JUICE OF ¹/₂ A LEMON SALT AND PEPPER, TO TASTE 	CHEESE, OR FETA)			
 A FEW SPRIGS OF FRESH SAGE, ROSEMARY, AND THYME 2 TABLESPOONS OF BUTTER 2-3 CLOVES OF GARLIC JUICE OF ¹/₂ A LEMON SALT AND PEPPER, TO TASTE 	• 1 BAGUETTE, CUT INTO SLICES			
ROSEMARY, AND THYME • 2 TABLESPOONS OF BUTTER • 2-3 CLOVES OF GARLIC • JUICE OF ½ A LEMON • SALT AND PEPPER, TO TASTE	• 1/2 POUND OYSTER MUSH	ROOMS		
 2 TABLESPOONS OF BUTTER 2-3 CLOVES OF GARLIC JUICE OF ¹/₂ A LEMON SALT AND PEPPER, TO TASTE 	• A few sprigs of Fresh s	SAGE,		
 2-3 CLOVES OF GARLIC JUICE OF ¹/₂ A LEMON SALT AND PEPPER, TO TASTE 	ROSEMARY, AND THYME			
 JUICE OF ¹/₂ A LEMON SALT AND PEPPER, TO TASTE 	• 2 TABLESPOONS OF BUTTER			
• Salt and pepper, to taste	• 2-3 CLOVES OF GARLIC			
	• Juice of $\frac{1}{2}$ A lemon			
OLIVE OIL FOR DRIZZLING	• Salt and pepper, to ta	STE		
	OLIVE OIL FOR DRIZZLING			

DIRECTIONS

- Melt butter in pan over medium heat. Add garlic and cook until fragrant, 1-2 minutes.
- Cut up mushrooms into small strips and add to pan. Stir frequently to avoid burning. Season with salt and pepper and add lemon juice.
- While the mushrooms are still cooking, put bread slices into oven or toaster, and toast until lightly crunchy and browned.
- Once mushrooms are golden brown, remove from heat and add fresh herbs. Stir to incorporate and set aside.
- Remove toast from toaster/oven. Spread goat cheese (or other spreadable cheese) on the tops of each of the slices in a nice even layer.
- TOP EACH OF THE SLICES WITH A SPOONFUL OF COOKED MUSHROOMS AND FINISH OFF WITH A LIGHT DRIZZLE OF OLIVE OIL.



31880 Sand Ridge Rd, Lebanon, OR 97355 DolinaFarms.info@gmail.com ~ 541.936.0688