

CROSTINI PORTOBELLO WITH ROQUEFORT



INGREDIENTS

10 

- 1 portobello mushroom
- 1 ready-to-bake French loaf
- 315 g chestnut mushrooms
- 0.6 dl wild-mushroom stock
- 375 g Roquefort
- 1 sprig thyme
- 25 g Bresc Beamster garlic puree
- 30 g balsamic vinegar
- 4 g Bresc Basil puree
- 3 dl olive oil
- salt and pepper to taste
- rocket or cress leaves

USED BRESC PRODUCTS



Basil puree 450g



Dutch garlic Beamster
garlic puree 450g

PREPARATION METHOD

Cut the portobello mushroom into slices and fry it until tender in a little olive oil. When they are soft and nicely brown, marinate them in 2 dessertspoons of olive oil, the basil puree, a little bit of garlic, pepper, salt and the balsamic vinegar. For the duxelles: fry the chestnut mushrooms until cooked and add the thyme and 10 g of garlic puree. Puree in the kitchen machine with ample stock and season with salt and pepper.

Mix the remaining garlic puree with remainder of the olive oil. Slice the French loaf into thin slices and brush the oil on them. Bake in the oven at 170 degrees for 15-20 until golden-brown. Spread a little bit of the duxelles on the crostinis and place the portobello slices on top. Crumble the Roquefort and garnish with a small rocket or cress leaf.