



MUSHROOM BRUSCHETTA

CHEF ADAM MILLER, THE PALMS OF MT. PLEASANT

INGREDIENTS

- 1 lb. Oyster Mushrooms
- 1 lb. Shitake Mushrooms
- 1 loaf hearty Bread, sliced
- 8 oz. Feta Cheese
- 4-6 oz. mixed Greens
- 1 oz. Truffle Oil
- Olive Oil as needed

DIRECTIONS

Trim the mushrooms, removing stems/base. The Shitake Mushrooms need to be cut up lightly, batonet (1/4" sticks).

Using a food processor or your hands, mix the feta with a bit of Olive Oil. This will help make the cheese creamy. Use as much oil as needed to get to a thick creamy state. Set aside at room temp.

Lightly drizzle a bit of olive oil on the mushrooms. Grill the Mushrooms until tender, seasoning well with salt and pepper. They need to be grilled separately; the shitakes take longer than the oysters. Set aside in a bowl (same bowl).

Lightly oil one side of the bread and grill until it is crispy, a bit of char adds to the flavor, but not too much.

While the bread is still warm, spread the feta mixture on top of the grilled bread.

Add the mixed greens to the warm mushrooms, adding the truffle oil. Mix in to allow the greens to wilt slightly. Taste for seasoning.

Place the mixture on top of the feta covered toast, and enjoy.