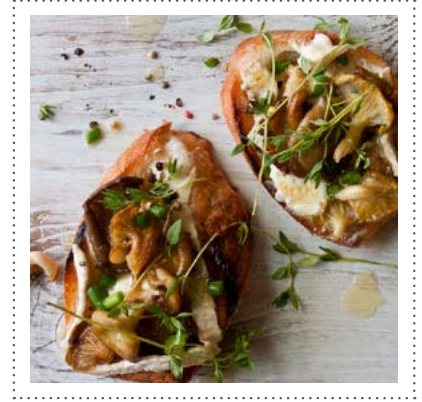


## YELLOW OYSTER MUSHROOMS ON MELTED BRIE TOAST

*Makes 4 toasts*

### INGREDIENTS:

- 7 oz. (200 gr) mixed oyster mushrooms
- 3 tbsp butter (40 gr)
- 6 garlic scapes, chopped (or 2 garlic cloves, crushed)
- 1 tbsp white wine (optional)
- 4 sprigs of thyme
- 4 slices of thick crusted bread, toasted
- 4 oz. (125 gr) good quality Brie cheese (preferably with mushroom tasting rind)



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

### DIRECTIONS:

1. Brush the mushrooms with a dry brush to remove any dirt and tear the large mushrooms into about 1-inch pieces. Heat a large nonstick pan over medium high heat, when nice and hot add the butter, mushrooms and salt. Cook for 2 minutes, stir and add the garlic scapes and the wine (if using). Cook for 1-2 additional minutes until the edges of the mushrooms turn golden brown. Add thyme leaves and set aside.
2. Heat the broiler. Cut the Brie cheese into about 1/4-inch (5-6 mm) slices. Top the toasts with the Brie and 1/4 of the mushroom mixture. Arrange the toasts on a baking sheet and place them under the broiler. Bake for 1-2 minutes, or until the Brie has slightly melted and has browned on the edges. Since ovens vary, check toasts often or you might end up with totally melted or burnt toasts.

Pour yourself a nice glass of chilled Sauvignon Blanc and enjoy!