



ROASTED WILD MUSHROOM BRUSCHETTA

RECIPES FROM CHEF JASON MCGRAW

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- 1.25 lbs. Shiitake Mushrooms stemmed and sliced
- 1.25 lbs. Portobello Mushrooms (1/2 inch dice)
- 1.25 lbs. Cremini Mushrooms
- 4 oz. Herb Mix
- 8 oz. Balsamic Vinegar
- 2 tbsp. Salt
- 1 tbsp. Black Pepper (fresh cracked)
- 1 oz. Crumbled Gorgonzola

Servings- 30

Instructions:

1. Toss mushrooms in herb mix.
2. Add balsamic vinegar, salt and pepper and mix well.
3. Place mushrooms on sheet pan and roast at 450 degrees for 8-10 minutes.
4. Cool to room temperature and place in the refrigerator until ready to use.

Shelf life 5 days.

A signature of Levy Restaurants