

JENNI MARIE'S TEST KITCHEN

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Mushroom Pesto Crostini

Makes 16-20 Pieces

Equipment Needed:

- Kitchen Scale
- Measuring Cups & Spoons
- Cutting Board & Chef's Knife
- Large non-stick skillet
- Small Food Processor
- Small Baking Sheet
- Directions:

1). Gather all equipment & ingredients. Wash, slice, and saute mushrooms in 1 T. of olive oil for about 10 minutes, stirring frequently. You want them to become somewhat caramelized, and most of the liquid cooked off. Set aside on a plate to cool for 10 minutes.

- **8 oz. Pkg. White Mushrooms**
- **1 T. Olive Oil**

2). In a small food processor add mushrooms, garlic oil, slivered almonds, fresh basil, parmesan, fresh parsley, salt & pepper, and pulse until well combined. You want the mixture to be finely chopped, but if you over process, the result will be a paste, and that is not ideal, although it will still taste delicious. Once mixture is well combined, transfer it to a bowl or food storage container with lid.

- **1 T. (14g) Salted Butter (room temperature)**
- **4 T. Garlic Oil (or sub regular olive oil and 2 cloves minced garlic)**
- **2 T. (15g) Slivered Almonds (sub with nut of choice or omit)**
- **10-15 Fresh Basil Leaves (more or less to taste)**
- **1/3 C. (50g) Frigo Parmesan**
- **2-3 T. Fresh Parsley (or 2-3 t. dried)**
- **1/4 t. Black Pepper**
- **1/4 t. Kosher Salt**

3). Slice baguette into 1/2" slices, lightly butter, and toast in conventional or toaster oven for about 5-7 minutes at 375°F. You want them to be crispy on the outside, but still soft and chewy on the inside. Place ricotta into a small mixing bowl, and whisk until it become light and fluffy. The already fluffy texture of Trader Joe's or Crystal Farms works best for this, but any brand will do. Put whipped ricotta into a piping bag or quart Ziploc with one corner cut. Spread 1-2 T. of mushroom pesto onto a piece of the toasted baguette, pipe on some ricotta cheese, drizzle the top with honey and enjoy! If you love mushrooms, this is heavenly.

- **15 oz. Container Whole Milk Ricotta Cheese (Trader Joe's or Crystal Farms is best for this)**
- **Honey to drizzle on top (I like to use Hot Honey)**
- **1 French Baguette Sliced 1/2" Thick (or Trader Joe's GF bread)**

