



Crostini with Mushrooms, Prosciutto and Comté

paired with Unsanctioned Series Pinot Noir, 2017

Serves 4-6

Ingredients

3 tablespoons of butter

½ pound fresh mushrooms (try morels, shiitake or portobello), chopped

½ pound cremini or button white mushrooms, chopped

2 cloves garlic minced

½ cup whole milk

½ cup Comté (or a Gruyère), shredded

¾ cup of chopped prosciutto

12-18 Crostini crackers

Directions

Melt butter in large skillet over medium-high heat. Add all mushrooms and garlic and sauté until mushrooms are cooked - 10 minutes. Add milk and boil until the liquid is thickened – 2 to 3 minutes. Remove from heat. Add cheese and stir until cheese melts. Add the prosciutto. Season to taste salt and pepper. Transfer mushroom topping to a bowl and allow to cool (mushroom topping may be made a day ahead – cover and refrigerate). Mound 1 generous tablespoon of mushroom topping on each Crostini. Place on a baking sheet and bake at 325 F until heated – 6 to 10 minutes. Serve immediately.

Prep Time 00:10 Recipe Time 00:20