



Mushroom Crostini

½ thin baguette

Olive oil

For the mushroom topping:

100g mushrooms, thinly sliced

1-2 cloves garlic, crushed

50g lardons

Pinch dried chillies

1 tbsp olive oil

1 tbsp dry sherry

Scrunch black pepper

½ tablespoon chopped parsley

1 tbsp parmesan cheese

Method

1. Slice the baguette into ½ cm slices and drizzle each one with olive oil. Place on a baking sheet and cook in the oven at 180C for about 5-7 minutes. (Can also be cooked under a grill for 1-2 minutes each side until golden brown and crisp).
2. Cook the lardons in a dry frying pan on a medium heat for about 5 minutes, turning frequently until they are just starting to brown and crisp.
3. Add the oil, garlic, chilli and mushrooms and cook for about 5 -10 minutes until cooked.
4. Add the sherry, half of the parsley and a generous scrunch of black pepper. Cook for another minute.
5. Divide the mushroom mixture between four pieces of crostini. Sprinkle with parmesan cheese and place under a hot grill for about two minutes until the cheese has melted. Scatter on the remaining parsley and serve warm.

Notes:

- You can prepare the crostini ahead and store them in an airtight container at room temperature for up to 3 days.
- The mushroom topping can be made a day ahead, stored in the fridge and reheated when needed.