

# Balsamic Mushroom Crostini

*Tomato bruschetta introduced us to the pleasures of piling intensely seasoned ingredients onto grilled or toasted Italian bread. There are many more choices now, starting with mushrooms and including roasted peppers and ricotta, roasted tomatoes, and the Tuscan-inspired sage and white bean variation here.*

1	baguette (French stick)	1	¼ tsp	each salt and pepper	1 mL
2 tbsp	olive oil	25 mL	¼ cup	chopped fresh parsley	50 mL
2	cloves garlic, minced	2	3 tbsp	balsamic vinegar	50 mL
6 cups	sliced mushrooms (1 lb/500 g)	1.5 L	1 tsp	Dijon mustard	5 mL
½ tsp	herbes de Provence	2 mL	¼ cup	shaved Asiago cheese	50 mL

1 Cut baguette diagonally into 24 slices. Broil on baking sheet for 30 seconds per side or until golden. Set aside.

2 In large skillet, heat oil over medium-high heat; cook garlic, mushrooms, herbes de Provence, salt and pepper, stirring occasionally, for about 5 minutes or until browned and moisture is evaporated. Remove from heat; stir in parsley, vinegar and mustard. (MAKE-AHEAD: Refrigerate in airtight container for up to 8 hours; let stand at room temperature for 30 minutes before continuing.) Spoon onto prepared toasts. Sprinkle with Asiago.