

# Mushroom Rolls

MAKES ABOUT 20 PIECES

An easy hors d'oeuvre (or snack if there are any leftovers!). Serve the pieces standing upright on a tray.

You could use all brown mushrooms in this; chop them finely (a food processor works well). Please use an inexpensive white sandwich bread that can be rolled out very thinly.

3 tbsp butter  
6 oz (175 g) brown mushrooms, chopped  
4 oz (125 g) shiitake mushrooms, chopped  
1 tsp finely chopped garlic  
1/3 cup whipping cream  
1 tbsp soy sauce  
2 tbsp finely chopped parsley  
Salt and freshly ground pepper  
6 slices white sandwich bread  
2 tbsp olive oil  
1/3 cup grated Cheddar cheese

**PREHEAT** oven to 400 F.

**HEAT** butter in a large skillet over high heat. Add brown and shiitake mushrooms and saute for about 2 minutes, or until juices appear.

**ADD** garlic and saute for 2 minutes longer, or until juices disappear. Add cream and soy sauce and continue to cook for about 1 minute, or until cream just coats mushrooms. Add parsley and season well with salt and pepper. Let cool.

**CUT** crusts off bread. With a rolling pin, roll out each bread slice thinly. Brush one side of bread with oil. Turn slices oiled side down.

**SPREAD** about 2 tbsp mushroom filling over each bread slice, leaving a 1/2-inch border along side farthest from you. Sprinkle mushrooms with grated cheese.

**ROLL** up bread away from you to enclose filling. Place seam side down on a baking sheet and bake for 5 minutes. Turn rolls and bake for 5 minutes longer, or until bread is golden and cheese melts. Let cool slightly before cutting on diagonal into slices 1 inch thick.