

MOREL CROSTINI

Serves 4 adults

6 oz. fresh morels, cleaned and sliced lengthwise
3/4 C leeks, sliced thin, white & pale green parts only
1 fresh baguette, sliced thin
3 T butter
2 T Italian flat-leaf parsley
Salt and freshly ground black pepper to taste
Goat cheese, to taste

extra virgin olive oil
2 tsp fresh thyme leaves
1 tsp fresh lemon juice

Directions

Make the toast: Preheat oven to 350. Place sliced bread on a baking sheet. Brush each piece with olive oil. Bake until bread is lightly toasted, 10-15 minutes. Arrange toast on a serving tray. Sauté morels: In a large skillet, melt butter over medium high heat. Add morels and sauté 2-3 minutes. Add thyme and season with salt and pepper. Sauté until morels are tender, about 3 minutes. Add leeks to mushrooms and sauté until soft, 3-4 minutes more. Stir in the lemon juice and parsley. Season to taste with salt and pepper. Pour mixture into a serving bowl and then place the bowl on top of the serving tray with the toast. Place goat cheese on the tray. Let everyone assemble their own crostini: smear a bit of goat cheese on toast, then top with a spoonful of morels.



Credit: Food52