

Three Mushroom Caviar on Crispy Crostini
Dinner at Home
Pamela Croft

Three Mushroom Caviar

4 ounce package White Beech mushrooms
4 ounce package Brown Beech mushrooms
4 ounce package Maitake mushrooms
1 tablespoon olive oil
2 tablespoon scallions diced finely
½ teaspoon thyme leaves
2 teaspoons fresh lemon juice
4 teaspoon Balsamic vinegar
Salt & pepper to taste

Method:

1. Cut the bottom portion of the mushrooms off and discard.
2. Gently break the mushrooms into smaller pieces
3. Heat 1 tablespoon of olive oil in a heavy skillet over medium-high heat. Add all of the mushrooms and sauté until golden brown and slightly crispy.
4. Add the thyme.
5. Remove the pan from heat and set aside to cool
6. Once cool chop finely and add the remaining ingredients.
7. Refrigerated overnight.

Yields 8-10 appetizer portions

Recipe courtesy

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