

## Fontina Mushroom Bruschetta

1 14-inch French baguette  
2 tablespoons extra virgin olive oil  
1 package (8 oz. each) Culinary Tours Fontina Cheese  
12 ounces sliced mixed mushrooms\*  
¼ cup chopped shallot  
2 tablespoons butter  
2 cloves garlic, minced  
¼ teaspoon salt  
1/8 teaspoon freshly ground pepper  
1 teaspoon chopped fresh rosemary  
½ teaspoon chopped fresh thyme  
¼ teaspoon salt  
1/8 teaspoon freshly ground pepper

Preheat oven to 400. Cut bread diagonally into 24 ½-inch slices. Lightly brush oil over both sides of bread slices; arrange slices in a single layer on a baking sheet. Bake 8 to 10 minutes or until lightly browned, turning after 5 minutes. Unwrap cheese and place on a waxed paper lined tray in freezer for 15 minutes. Meanwhile, sauté mushrooms and shallot in butter until soft and mushrooms are lightly browned, about 7 to 9 minutes. Add garlic, rosemary, thyme, salt and pepper; cook 2 minutes. Cut fontina into 24 even slices. Place 1 slice cheese on each slice of bread. Top with equal amounts of mushrooms. Bake 3 to 4 minutes until cheese melts. Serve warm. Yield: 24 appetizers.

\*Use a blend of mushrooms such as button, porcini, shitake and oyster.



Recipe for #412953 CT Specialty Cheese Marketing  
Perfect Pairings by Becky Roller 07/02/20