

## Mushroom Blue Cheese Crostini Appetizer

Chef Geoff

4 tbsp extra-virgin olive oil  
1 lb wild mushrooms, thinly sliced  
1 lb cultivated mushrooms, thinly sliced  
1 tbsp chopped parsley  
2 tbsp chopped fresh thyme  
2 tbsp chopped mint  
2 cup coarsely grated fontina cheese  
1 cup crumbled Gorgonzola cheese  
24 slices course-textured country-style bread  
4 garlic cloves  
4 tbsp lemon juice, for drizzling  
Whole leaves parsley, for garnish

1. In a large skillet over medium-high heat, heat olive oil. Add mushrooms and cook, stirring occasionally, until golden, and liquid has evaporated, 7 to 10 minutes.
2. Add parsley, thyme and mint, and toss together. Season well with salt and pepper. Remove from heat. Let cool and add both cheeses. Toss together.
3. Pre heat broiler. Toast bread on both sides. Rub each side of toast lightly with garlic.
4. Distribute mushroom-cheese mixture on top of toasts. Place on baking sheet and broil until cheese melts, about 1 minute.
5. Transfer to platter and drizzle with lemon juice...garnish with parsley leaves.