

# BRUSCHETTA WITH GRILLED PORTABELLO MUSHROOMS AND BOURSIN CHEESE

## INGREDIENTS

1 Pound Portabella Mushrooms  
1 Large Loaf Crusty French Bread  
8 Garlic Cloves  
 $\frac{3}{4}$  C. Olive Oil  
Juice Of 1 Lemon  
3-4 oz Boursin Cheese  
Salt And Pepper To Taste

## PROCEDURE

For the marinade:

In a medium bowl, add finely minced garlic cloves.  
Add the juice of  $\frac{1}{2}$  lemon.  
Whisk in  $\frac{3}{4}$  C. olive oil.

Remove stems from mushrooms and marinate quickly. Grill until tender. Cut into  $\frac{1}{4}$ -  $\frac{1}{2}$  inch thick slices. Set aside.

Cut the bread on the diagonal in  $\frac{1}{2}$  inch slices, brush lightly with the marinade and grill on each side.

Spread a thin layer of boursin cheese on each slice of bread, top with a slice of mushroom and broil until warm.

Makes approximately 12 slices.

## Bruschetta Equipment List

2 Medium bowls

2 Sheet Trays

Whisk

Tongs

Grill Pan

Pastry Brush

Icing Knife

Large serving plates

Knives

Cutting board

Paper towels

Measuring spoons/cups