

Caramelized balsamic and soy mushroom heads, garlic crostini, goat cheese with thyme and bacon

Recipe for 4

Description

A tasty, sweet and savoury dish that goes with pretty much anything.

Il peut être aussi, réaliser sous forme de tapas ou d'accompagnement lors d'un brunch

Note

There are two schools of thought to cleaning mushrooms. Cleaning with a damp towel, and running under cold water.

Button mushrooms will normally darken a bit when bathed in cold water, but in this recipe, because we are cooking them with a dark sauce, it doesn't make a difference.

Ingredients

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- 1 Tray(s) Button mushrooms
- 6 Tbsp Balsamic vinegar
- 3 Tbsp Soy sauce
- 6 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 5 Sprig(s) Flat parsley
- 2 Unit(s) Green onion
- 250 Gr Bacon
- 150 Gr Fresh goat cheese

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **400 F°**

Preparation

Peel and finely dice the garlic.

Separate the parsley leaves from the stems, chop the leaves.

Slice the green onions at a 45 degree angle, achieving nice long diagonal rings, a few mm thick.

Cut the bacon into small cubes.

Clean the mushrooms with a damp towel.

The mushrooms

Prepare a baking tray with a parchment paper lining.

In a mixing bowl, place the mushrooms, add the balsamic, soya, thyme, garlic, and olive oil. Mix all the ingredients while seasoning generously with salt and pepper.

Pour the mixture onto the baking tray and spread it out evenly.

Cook in the oven for roughly 20 minutes, rotating and mixing the mixture after 10 minutes.

Garnishes

In a hot pan, cook the bacon until it has a nice colour, set aside.

In a bowl, crumble the goat cheese with your hands until it is all in small, uniform pieces.

Plating

In a shallow bowl, place the mushroom mixture, sprinkle with the bacon bits then the crumbled goat cheese, then finish with the sliced green onion on top.

Bon appétit!