

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

Recipe for 4 servings

Description

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

It can also be served as a tapas or as a side dish for 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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- 227 Gr 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
- 100 Gr Fresh goat cheese

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** 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.

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 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, then the crumbled goat cheese, then finish with the sliced green onion on top.

Bon appétit!