

# Mushrooms with parsley cassiolette, smoked diced bacon, pine nuts, fresh goat cheese, arugula with apple cider vinegar |

Recipe for 12 tapas



## Description

A simple and effective dish, basic ingredients, for an unexpected result.

## Note

If you use salted bacon, blanch for 3 minutes in boiling water before.

Voilà une cassiolette qui peut faire des heureux dans le déroulement d'un brunch.

## Ingredients

### Cassiolette

- 300 Gr Smoked bacon
- 350 Gr Button mushrooms
- 30 Ml Balsamic vinegar
- 8 Sprig(s) Flat parsley
- 4 Clove(s) Garlic
  
- Salt and pepper

### Arugula

- 1 Handful(s) Arugula salad
- 2 Ml Apple cider vinegar
- 5 Ml Olive oil
  
- Salt and pepper

### Plating

- 180 Gr Goat cheese bûchette
- 3 Tbsp Pine nuts
  
- Salt and pepper

## Preparation

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

### Prep

Wash and finely chop the parsley.  
Peel and chop the garlic.  
Mix together and put aside in the fridge.  
Dice the bacon.

In a hot skillet, brown the pine nuts to roast them.  
Clean the mushrooms with a wet table cloth and cut in halves.  
Crumble the goat cheese with a fork or your fingers.

### Cassolete

In a hot skillet, cook the bacon and remove the fat through a strainer.  
In the same skillet, cook the mushrooms for 3 minutes, deglaze with balsamic vinegar. Mix with a wooden spoon. Bake in the oven for 10 to 15 minutes.  
When ready to serve, mix the mushrooms with the bacon cubes and the parsley.

### Arugula

When ready to serve, mix in a bowl the salad with a dash of olive oil, the cider and season with salt and pepper.

### Plating

In a little cassolete, start with mushrooms and bacon, add pieces of goat cheese, cover with salad and garnish with pine nuts.

**Bon appétit!**