

GAINNEY

VINEYARD

Wild Mushroom & Burrata Bruschetta

These creamy mushroom toasts pair beautifully with the
Gainey Limited Selection Pinot Noir!

1 pound shiitake mushrooms, stems discarded & caps quartered
1 pound cremini mushrooms, quartered
2 garlic cloves, minced
1 1/2 teaspoons chopped rosemary
1 teaspoon finely grated lemon zest
1/2 cup extra-virgin olive oil, plus more for brushing
Salt & freshly ground pepper
16 slices of French bread (from a long loaf), about 1/3 inch thick
Fresh burrata, sliced

In a large bowl, toss the mushrooms with the garlic, rosemary, lemon zest and the 1/2 cup of olive oil and let stand for 1 hour.

Light a grill. Spread the mushrooms on a lightly oiled perforated grill tray and season with salt and pepper. Grill over moderately high heat, stirring occasionally, until browned, about 8 minutes. Brush the bread with oil and grill, turning once, until toasted, 1 minute.

Top the toasts with the mushrooms. Top each with a slice of burrata and serve with a glass of Gainey *Limited Selection* Pinot Noir.
Serves 8