

## HEN OF THE WOODS MUSHROOM TOASTS

SERVES 6

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*3 large slices of crusty peasant bread, about 1/2-inch thick*  
*2 Tablespoons extra-virgin olive oil + additional for brushing bread*  
*1 whole garlic clove + 2 cloves, minced*  
*10 ounces Hen of the Woods mushrooms, aka Maitake, chopped or broken apart with your hands*  
*1/2 teaspoon sea salt*  
*1/2 teaspoon fresh ground pepper or to taste*  
*1/4 cup dry white wine*  
*1 cup chicken, vegetable or mushroom stock*  
*6 Tablespoons crème fraiche*  
*2 Tablespoons unsalted butter*  
*Chopped fresh chives for garnish (optional)*  
*Truffle oil to drizzle*

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1. Preheat a grill over medium heat.
2. Brush both sides of bread with olive oil. Grill bread on both sides until toasted and slightly charred. Thinly slice the end off of the whole garlic clove and rub one side of each piece of bread with the cut side of the garlic. Cut the bread in half crosswise and arrange on a platter.
3. In a large sauté pan, warm the olive oil over medium heat. Add garlic and sauté for 30 seconds or until fragrant. Add mushrooms, salt and pepper and sauté until softened.
4. Add wine and cook until liquid is almost completely absorbed.
5. Stir in chicken stock and cook until reduced by half, about 10 minutes. Whisk in crème fraiche and butter and cook until slightly thickened, but still saucy.
6. Spoon mushroom mixture with sauce over toasts. Drizzle with truffle oil and a sprinkle of chopped fresh chives, if desired, and serve immediately.