

DIANE FENG '07 & WILLET FENG '06

Bruschetta

TOMATO + OLIVE | RICOTTA + MUSHROOM

INGREDIENTS:

BREAD (FRENCH LOAF, PAGNOTTA, CIABATTA,
OR A SOFT-ISH BAGUETTE WOULD WORK)

RICOTTA CHEESE

1 GARLIC CLOVE

CHERRY OR GRAPE TOMATO

1 LEMON

MUSHROOM (JUST ABOUT ANY KIND: BUTTON,
CREMINI, PORTABELLA, HEN OF THE WOODS,
KING TRUMPET, ETC)

FRESH BASIL

FRESH THYME

CHIVES OR SCALLION

HONEY

BALSAMIC VINEGAR, AGED PREFERRED

EXTRA VIRGIN OLIVE OIL

BUTTER

SALT AND PEPPER

SUGGESTED EQUIPMENT:

SERRATED KNIFE AND NON-SERRATED KNIFE
CUTTING BOARD

MICROPLANE OR ZESTER

6 TO 10 INCH PAN

(CARBON STEEL, CAST IRON, STAINLESS,
OR NONSTICK)

TOASTER OVEN

(OPTIONAL, CAN TOAST BREAD IN PAN)

SMALL MIXING BOWLS

SPOONS

TOMATO + OLIVE

DIRECTIONS:

ADD CHERRY TOMATOES TO A PAN AND HEAT ON HIGH (MED HIGH IF NONSTICK). WAIT FOR PAN TO HEAT UP. WE WANT ONE SIDE OF THE TOMATOES TO BE CHARRED. THEY SHOULD START ROCKING BACK AND FORTH A BIT, INDICATING THE JUICE INSIDE IS HEATED UP. AT THIS POINT, ADD A TABLESPOON OF EVOO TO PAN AND ROLL THEM AROUND - BE PREPARED FOR SOME SPLATTER! SEASON WITH SALT AND PEPPER, AND TRANSFER TO A BOWL OR PLATE TO COOL DOWN.

TOAST BREAD SLICES (ABOUT ½ INCH THICK) IN PAN OR TOASTER OVEN. LIGHTLY OIL IF DESIRED.

MEANWHILE, ADD 8 OZ RICOTTA TO A MIXING BOWL. ZEST ONE LEMON AND 1 TO 3 CLOVES OF GARLIC INTO THE BOWL. SEASON WITH SALT AND PEPPER AND MIX WELL. TASTE AND ADJUST IF DESIRED.

CHIFFONADE BASIL BY ROLLING SEVERAL UP TOGETHER AND SLICING THINLY.

SMEAR GARLIC LEMON RICOTTA ON TOASTED BREAD SLICES. TOP WITH CHERRY TOMATOES (HOW MANY DEPENDS ON SIZE OF YOUR BREAD - YOU CAN EVEN SLICE THEM IN HALF IF THE TOMATOES SEEM LARGE). DRIZZLE A LITTLE EVOO AND GARNISH WITH BASIL CHIFFONADE.



RICOTTA + MUSHROOM

DIRECTIONS:

CLEAN AND CUT UP MUSHROOM(S). HOW WE CUT THEM DEPENDS ON WHICH TYPE YOU BOUGHT. FOR CREMINI AND BUTTONS, QUARTER THEM. FOR PORTABELLA AND KING TRUMPET, CUT INTO A HALF INCH DICE. FOR HEN OF THE WOODS, JUST BREAK UP INTO SMALL CLUSTERS.

ADD 2 TO 3 TABLESPOONS OF BUTTER TO PAN. HEAT ON MED HIGH UNTIL MELTED AND FOAMING IS SUBSIDING. IF YOU VISUALLY NOTICE BROWNING OF YOUR BUTTER, QUICKLY ADD MUSHROOMS TO SLOW IT DOWN. ALTERNATIVELY, JUST ADD YOUR MUSHROOMS BEFORE FOAMING SUBSIDES IF YOU WANT TO BE SAFE. WE'RE GOING TO HAVE TO PAY ATTENTION TO THE MUSHROOMS AND THE BUTTER - WE WANT TO COOK OUT THE EXCESS LIQUID, BROWN THE MUSHROOMS, AND BROWN THE MILK SOLIDS IN THE BUTTER.

ONCE BROWNEED, DEGLAZE PAN WITH A FEW TABLESPOONS OF BALSAMIC VINEGAR AND SEASON WITH SALT AND PEPPER. SET ASIDE IN A BOWL OR PLATE.

TOAST BREAD SLICES (ABOUT ½ INCH THICK) IN PAN OR TOASTER OVEN. LIGHTLY OIL IF DESIRED.

MEANWHILE, ADD 8 OZ RICOTTA TO A MIXING BOWL. ADD THE LEAVES FROM 2 TO 4 THYME SPRIGS AND 2 TABLESPOONS OF HONEY, PLUS SALT AND PEPPER. TASTE AND ADJUST IF DESIRED.

CUT CHIVES OR SCALLION. IF USING CHIVES, YOU CAN EITHER CUT THINLY OR INTO 1 INCH SEGMENTS. IF USING SCALLION, CUT THINLY (STRAIGHT OR BIAS).

SMEAR HONEY THYME RICOTTA ON TOASTED BREAD SLICES. TOP WITH MUSHROOMS. GARNISH WITH CHIVES / SCALLION.

