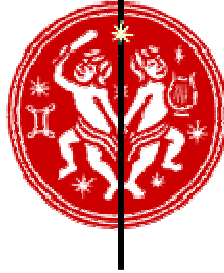


PALMINA



Crostini with Mushrooms, Prosciutto and Gorgonzola paired with *Alisos*, Santa Barbara County 2008

serves 6 people

3 tablespoons Extra Virgin Olive Oil
½ pound shiitake mushrooms, chopped
4 ounces crimini mushrooms, chopped
2 cloves garlic, minced
½ cup whipping cream
½ cup Gorgonzola cheese, crumbled
½ cup prosciutto, thinly sliced
1 sourdough baguette, cut into ½" diagonal slices
½ cup Italian parsley, chopped

1. Sauté the mushrooms and garlic in the olive oil until they start to brown.
2. Add the cream and cook until it is absorbed.
3. Remove from the heat and add the cheese and prosciutto. Season with salt and pepper.
4. Preheat the oven to 350 degrees. Bake the bread slices on a baking sheet until they are just golden.
5. Mound a generous tablespoon of the mushroom mixture on each slice then bake until the mixture is heated through.
6. Sprinkle with parsley and serve.