Crispy Chestnut + Porcini Mushroom Toast

Adapted from recipe by Kendra Vaculin, BON APPETIT
servings: 8

ingredients
1 pound Chestnut Mushrooms
Avocado oil spray
1 ounce dried Porcini Mushrooms
1 cup fresh ricotta
sea salt + freshly ground black pepper
2 garlic cloves, finely grated
¼ cup parsley, chopped
green parts of scallions, thinly sliced
pinch of red pepper flakes
¼ cup olive oil
1 tablespoon apple cider vinegar
8 slices thick sourdough bread
1 tablespoon soy sauce

method
Bring 3 cups water to a boil in a small saucepan; remove from heat and add 1 oz. dried Porcini mushrooms. Let sit 20 minutes.

Meanwhile, place 1 cup fresh ricotta in a medium bowl, mix in garlic and season with kosher salt and freshly ground pepper. Set aside.

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Heat grill pan and lightly brush both sides of bread with olive oil. Toast on grill for about 2 minutes per side, until golden brown. Set aside.

Remove rehydrated mushrooms from pan, squeezing over pan with your hands to release as much liquid as possible. Transfer to a cutting board and chop. Set pan with soaking liquid aside.

Heat remaining 2 Tbsp. extra-virgin olive oil in reserved skillet over medium-high. Add rehydrated mushrooms and 10 oz. chestnut mushrooms, and cook, stirring occasionally, until tender, 5–7 minutes. Season with salt and pepper and cook, stirring occasionally, until browned and crisp, about 4 minutes.

Add 1 tablespoon soy sauce, 1 tablespoon apple cider vinegar, 1 tablespoon reserved porcini mushroom water and a pinch of red pepper flakes. Bring broth to a simmer, then remove from heat.

Spread reserved ricotta over toasts. Spoon mushrooms and some broth on top, garnish with parsely and scallion greens.

note: Chestnut Mushrooms have a nutty flavor with a slightly sweet taste. Umami and earthy flavors. Chewy texture that stays crunchy after cooking.
Good for ragu dishes.