

Brie and Mushroom Crostini

This recipe was provided by Sally Roeckell of [Table and Dish](#) and were originally published at [365Barrington.com](#).

Ingredients

- 1 loaf of Pain Paillasse *
- 1 tbsp. butter
- 1 tbsp. olive oil
- 1/2 pound baby Portobello mushrooms
- Large pinch of salt and pepper
- 1 clove garlic, peeled and minced
- 6 oz. Brie, sliced
- 6 sprigs of fresh thyme

* Substitute brioche or sourdough or a rustic country loaf if you prefer.



Instructions

1. Lightly toast the bread on both sides under a broiler or in a hot cast iron pan with butter. I prefer the cast iron method as it creates delicious caramelized edges.
2. Heat the butter and oil in a large skillet. Place the mushrooms in the pan and fry on medium-high heat for 5-6 minutes until the mushrooms turn brown and crisp at the edges.
3. Turn down the heat and stir in the salt, pepper and garlic. Cook for 1 more minute, then turn the heat down very low.
4. Place the slices of brie on the toast and put back under the broiler for just a few seconds to melt.
5. Strip two of the thyme sprigs of the leaves and stir through the garlic mushrooms. Spoon on top of the brie, then top each toast slice with a sprig of thyme.