



Making your own original bruschettas with portobello & truffle cheese



Ingredients

- 100 gram Henri Willig goat's cheese truffle, grated (or more of course!)
- 1 clove of garlic
- 4 tablespoons of olive oil
- 2 portobello mushrooms
- 4 pieces of sourdough bread

Preparation method bruschetta with portobello & truffle cheese

Fancy something special? Then try our bruschetta recipe with a unique twist: portobello and truffle cheese. These bruschettas are not only a healthy choice, but also a true taste explosion for your lunch, brunch or as an appetiser. In just 20 minutes, you can prepare these delicious vegetarian dishes. Follow our simple steps and impress with this tasty creation!

Preparation

- 1: Preheat the oven to 180 degrees.
- 2: Press the clove of garlic. Mix with the olive oil and spread this on the sourdough bread. Make sure you put the pieces of garlic on the bread too, not just the oil!
- 3: Place them in the preheated oven for 10 minutes, until they have turned a nice golden brown on top.
- 4: Cut the portobello mushrooms into thick slices and fry them golden brown in a frying pan.
- 5: Top the bruschettas with the portobello mushrooms a pinch of salt and grated cheese.

Ready to make your own bruschetta with portobello & truffle cheese?

Make your own delicious portobello bruschettas with truffle cheese! An easy, tasty addition to any meal. This is enjoyment for cheese lovers and unique flavours. Share your results and enjoy your homemade bruschetta. Buon appetito!