



Bruschetta with portobello & truffle cheese



Ingredients

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

Bereidingswijze

Preheat the oven to 180 degrees.

Press the clove of garlic. Mix with the olive oil and spread the sourdough bread with it. Make sure you put the pieces of garlic on the bread too, not just the oil! Put them in the preheated oven for 10 minutes, until they are oven for 10 minutes, until the top has turned a nice golden brown.

Cut the portobello mushrooms into thick slices and fry them in a frying pan until golden brown frying pan.

Top the bruschettas with the portobello mushrooms, a pinch of salt and grated cheese.

Easy and full of flavour