

Mushroom Toasts

Bouchées aux Champignons

Makes 24

A full bite that reminds me of mushroom soup! A favorite of my students on my South of France Culinary Tours.

1 lb	baguette, sliced on diagonal, toasted
1/2 tbsp	unsalted butter
1/4 cup	shallots, minced
1 lb	mushrooms, white button, sliced
1/2 cup	heavy cream
1/2 tsp	dried thyme
	fresh thyme flowers
	salt
	pepper

1. On medium heat butter in a saucepan, sauté shallots until transparent. Add mushrooms and cook until they release their juices, about 8 minutes. Add the cream, and thyme. Simmer until the cream has thickened and almost evaporated.
2. Place in a food processor or use a submerging blender until finely chopped. Season with salt and pepper.
3. Serve on toasts, with a little thyme flower.