



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Cinnamon Cap Mushroom and Ricotta Bruschetta

Serves 2

Extra Virgin Olive Oil

3 oz Cinnamon Cap mushrooms, wiped clean and trimmed

1 clove of garlic, peeled and finely chopped

2 miniature sweet red peppers, seeded and sliced

4 tablespoons ricotta, drained

A few sprouts of chives, snipped

Sea salt and freshly ground black pepper

4 slices of sourdough bread

THE STEPS:

- Put a heavy frying pan, big enough to hold all the mushrooms in one layer, over medium high heat and add a tablespoon of extra virgin olive oil.
- Add the garlic and shake the pan to coat the garlic and keep it from sticking.
- Add mushrooms and peppers, salt and pepper and fry gently for a few minutes until peppers have softened and mushrooms are golden.
- Drizzle the bread slices with a bit of olive oil and toast under the broiler on both sides
- When toasted, divide ricotta and sautéed vegetables between the slices.
- Sprinkle with snipped chives and serve immediately.

THE LOVE: There're no hard and fast rules for making bruschetta. Play around with quantities and combinations of ingredients. You can't go wrong!