

Artichoke & Mushroom Crostini

Swick

Serves 12 | Active Time: 30 minutes | Total Time: 35 minutes

Step 1: Making the Crostini

- 1 whole-grain baguette*
- 4 tbsp extra-virgin olive oil
- 1 clove garlic (optional)
- sea salt, to taste

Note: Feel free to use your favorite bread here. For a gluten-free option, omit the bread and use gluten-free crackers instead.

To start the crostini, preheat the oven to 350°F (180°C). Cut the baguette into 1/2 inch slices and place the pieces onto a parchment-lined baking tray. Brush lightly with olive oil. Bake oil-side up for 5 to 7 minutes or until just slightly golden.

While the bread is cooking, peel the garlic and set aside. Once the bread is ready, lightly rub the oiled side with the raw garlic and sprinkle with a little sea salt.

Step 2: Preparing the Artichoke Purée

- 1/2 cup pine nuts (or walnuts)
- 2 cups artichoke hearts (from a jar)
- 2 tbsp lemon zest (to 2 lemons)
- 3 tbsp chives (1/4 bunch)
- 2 tbsp olive oil
- 1/4 tsp sea salt

To start, place the walnuts onto a tray and toast in the oven until golden, about 4 to 6 minutes. Once the walnuts are done, set them aside.

Strain and rinse the artichoke hearts and zest the lemon. Finely mince the chives and set aside.

Using a food processor, pulse together the walnuts, artichoke hearts, lemon zest, olive oil, and salt. Place this mixture into a bowl and fold in the minced chives. Taste for seasoning.

Step 3: Preparing the Mushrooms

- 1 1/2 cups wild mushrooms*
- 3 cloves garlic
- 1 tbsp parsley, chopped
- 1 1/2 tbsp olive oil
- sea salt, to taste
- freshly ground black pepper, to taste

Note: while most wild mushrooms would work here, chanterelles work particularly well with this dish.

First, clean the mushrooms. Depending on their size you may need to cut up a few of the bigger ones. Leave some whole or in bigger pieces to give the dish more contrast.

Next, mince the garlic and parsley and set aside, separately.

Heat a fry pan over medium heat and add the olive oil. Once heated, add the mushrooms. Let the mushrooms cook for 3 or 4 minutes or until their liquid has been released and the excess liquid starts to evaporate. When the pan is almost dry, add the garlic and continue to cook for another 30 seconds or so.

Lastly, fold in the parsley and taste for seasoning.

Step 4: Serving the Crostini

- 3-inch fresh horseradish root (for garnish)

To serve the crostini, place a spoonful of the artichoke purée onto each crostini and then top with a few of the mushrooms.

If using fresh horseradish, peel first and then grate a bit over top of each crostini, using a fine grater, such as a microplane. Serve immediately.