

# Mushroom Crostini with Rosemary Lemon Cashew Cream

VEGAN



Tested and Approved by 86lemons.com

<http://86lemons.com/mushroom-crostini>

**YIELDS:** 18-20 crostini

## STEP 1:

Begin with the Rosemary Lemon Cashew Cream. Add all ingredients to blender (start with just  $\frac{1}{4}$  cup water, add more as needed). Blend until smooth and creamy. Scoop cream into small dish and set aside.

## STEP 2:

Preheat oven to  $400^{\circ}$ . Place baguette slices on a single layer on a large baking sheet. Bake for about 6-8 minutes, or until lightly toasted.

## STEP 3:

Meanwhile, heat olive oil in a large skillet over medium heat. Add garlic and sauté for 1 minute. Add mushrooms. Toss to coat with oil/garlic. Cook for about 5 minutes. Add thyme, salt, pepper and cooking wine; toss to coat. Cook for about 3 minutes longer, until mushrooms are tender and cooking wine has been absorbed.

## STEP 4:

Top each toasted baguette slice with a spread of cashew cream and a rounded tablespoon of mushrooms. Serve warm.

## ROSEMARY LEMON CASHEW CREAM INGREDIENTS:

- 1 cup raw cashews, soaked in room temperature water overnight
- 3 Tbsp fresh lemon juice
- 1 large garlic clove
- 4 sprigs of fresh rosemary (de-stemmed)
- $\frac{1}{4}$  tsp salt
- 1 tsp olive oil
- $\frac{1}{4}$  cup water (more if needed)

## CROSTINI INGREDIENTS:

- 1 baguette sliced diagonally into  $\frac{1}{4}$ - $\frac{1}{2}$ " slices
- 1 oz dried porcini mushrooms (soaked in warm water for 20-30 minutes, then drained)
- 8 oz mini bella mushrooms, thinly sliced
- 6 oz restaurant blend mushrooms
- 2 cloves garlic, minced
- $1\frac{1}{2}$  Tbsp olive oil
- $\frac{1}{2}$  tsp ground thyme
- $\frac{1}{2}$  tsp salt
- Fresh ground black pepper, to taste
- 3 Tbsp red cooking wine