



## Mushroom & Taleggio croutons

To pair with Carneros Rouge de Noirs

- 1/2 lb. shiitake mushrooms, cleaned, stems removed
- 2 tbsp. minced shallots
- 1/4 cup butter
- 1/4 cup dry red wine
- 1 tsp. each: chopped fresh thyme, sage and rosemary
- salt and pepper, to taste
- 24 homemade croutons (a baguette sliced on the diagonal works well)
- 2/3 lb. taleggio cheese (aged teleme)\*, in 24 thin slices
- 2 tbsp. fresh parsley, chopped

Thinly slice the mushrooms. Melt butter in a sauté pan over medium-high heat. Sauté mushrooms and shallots until soft, lightly browned and liquid has reduced. Add red wine; reduce completely. Remove pan from heat, stir in herbs and season to taste with salt and pepper. Allow mushrooms to cool slightly. Place croutons onto a sheet pan. Divide mushrooms evenly among the croutons. Place a slice of taleggio on top of each crouton. Broil croutons just until cheese melts, sprinkle with parsley and serve immediately. Serves 12 guests 2 croutons each.

\*Ask your grocer for a likely substitute if taleggio is not available.