

Mushroom Ricotta Toast with Blueberry Chutney

By Chefs Jeremy Paquin and Justin Raha

Ingredients

- 2 tbsp evo
- 1 small shallot, sliced
- 4 cups sliced mixed mushrooms, Pebble Creek
- 2 tsp chopped fresh thyme
- 2 cloves garlic, minced
- kosher salt and freshly cracked black pepper
- 1 cup ricotta cheese
- 1/4 cup grated Parmesan cheese
- zest and juice of 1 lemon
- four 1/2 inch thick slices of sourdough bread, toasted
- 4 tbsp Lake Michigan Blueberry chutney

Directions

1. Heat evo in a large sauté pan over medium heat. Add the shallot and cook 1 min. Add the mushrooms and cook until golden brown. Add thyme, garlic and s&p. Stir and cook 1 min more.
2. In a food processor, add the ricotta, Parmesan, lemon zest, lemon juice and s&p (to taste). Process until very smooth.
3. Spread whipped ricotta on the toasted bread. Next, spread the blueberry chutney evenly over the ricotta. Arrange the mushrooms onto the toast and serve.

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