

Southern Sisters Reserve Pinot Noir

Mushroom and Goat Cheese Crostini (serves four as an appetizer)

Ingredients:

9 ounces (900grams) soft goat cheese
2 tablespoons (30 ml) olive oil
1/8 onion, minced
2 teaspoons (10ml) minced garlic
3/4 cup (180ml) shitake mushrooms, roughly chopped
1/2 cup (120ml) oyster mushrooms, roughly chopped
1 teaspoon (5ml) fresh thyme
1/4 cup (60ml) Southern Sisters Reserve Pinot Noir
1/4 cup (60ml) balsamic vinegar
2 teaspoons (10ml) sugar
1 baguette, thinly sliced on bias

Directions:

1. Place sauce pan over low-medium heat
2. Add 1/8 cup onion and cook until translucent
3. Add 1 teaspoon minced garlic and sautee until fragrant
4. Add mushrooms, thyme and Pinot Noir and continue to cook until translucent
5. In another sauce pan combine balsamic and sugar and bring to a boil
6. Reduce until the combination makes a syrup and add to mushrooms
7. Drizzle baguette slices with remaining olive oil and garlic and toast in oven
8. To serve place 5 slices of baguette on each plate, top with a tablespoon of goats cheese and spoonful of mushroom mixture