

# Crostini con Funghi

---

## TOASTED CROUTON WITH FRESH MARINATED MUSHROOMS

- 1 loaf *Sfilatino* bread
- 1 pound fresh button mushrooms, sliced
- 1/4 pound fresh porcini mushrooms, sliced
- 1 clove garlic, finely chopped
- 1 bunch fresh parsley, chopped
- 2-3 tablespoons fresh lemon juice
- 1/2 cup extra virgin olive oil

Prep oven per *Mugnaini Roasting Oven Protocol*.

Slice the bread and toast in wood-burning oven. Combine mushrooms, garlic, parsley, lemon juice, and olive oil in a bowl. Marinate for at least an hour. Top each slice of toasted bread with a spoonful of marinated mushrooms. Serve.

Notes:

---

---

---

---

---

---

---

---

---

---

