



Bruschettas with portobello & truffle cheese



Ingredients

- 100 gr Henri Willig Goat cheese Truffle, grated (or more of course!)
- 1 clove of garlic
- 4 tbsp olive oil
- 2 portobello mushrooms
- 4 pieces of sourdough bread

Fancy something special? Then try our bruschetta recipe with a unique twist: portobello and truffle cheese. These bruschettas are not only a healthy choice, but also a true taste explosion for your lunch, brunch or as an appetiser. In just 20 minutes, you can prepare these delicious vegetarian dishes. Follow our simple steps and impress with this tasty creation!

Preparation

- 1: Preheat the oven to 180 degrees.
- 2: Press the clove of garlic. Mix with the olive oil and spread this on the sourdough bread. Make sure you put the pieces of garlic on the bread too, not just the oil!
- 3: Place them in the preheated oven for 10 minutes, until they have turned a nice golden brown on top.
- 4: Cut the portobello mushrooms into thick slices and fry them golden brown in a frying pan.
- 5: Top the bruschettas with the portobello mushrooms a pinch of salt and grated cheese.

What is the best way to store truffle cheese?

Truffle cheese is best stored in the fridge, wrapped in greaseproof paper or cheesecloth, and then in an airtight container. This way, you ensure that the strong truffle scent spreads and the cheese dries out. It's better not to store the cheese in plastic wrap, as there's a chance the cheese will sweat and mould.

Preferably eat the truffle cheese within 5 to 7 days of opening, so that the flavour remains optimal.

Serving and variation tips:

- **Goat cheese with honey:** Something different on the Bruschetta? Very try the combination of Goat cheese and honey for creamy and sweet taste. Make the dish even more luxurious by adding walnuts or fresh thyme.
- **Drinks tip:** Serve the bruschetta with a fresh Pinot Grigio, a red Merlot or a sparkling Prosecco.
- **Add caramelised onion:** Caramelised onion brings a deliciously sweet flavour, providing a perfect contrast to the earthy portobello and intense flavour of truffle cheese. Make caramelised onion by, briefly frying onions with a little butter, pinch of salt and a little brown sugar.