



PROVOLONE AND MUSHROOM Crostini

makes 24 pieces

2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL	<ul style="list-style-type: none"> • Heat oil in saucepan over high heat. Add mushrooms and garlic and cook 5 minutes, stirring occasionally. • Season to taste with salt and pepper. Add parsley and oregano. Set aside. • Spread toast with olive paste. Top with mushroom mixture, cheese and herbs. • Broil under preheated broiler until cheese melts. Serve immediately.
12	fresh mushroom caps, quartered (or a 15-oz can PASTENE Straw Mushrooms, drained)	12	
1	garlic clove, crushed and chopped	1	
1 tbsp	fresh parsley, chopped	15 mL	
1 tsp	fresh oregano, chopped	5 mL	
24	slices of French bread (baguette), oiled and toasted	24	
4 tbsp	PASTENE Black Olive Paste	60 mL	
4 oz	Provolone cheese, sliced	100 g	
	parsley and oregano for garnish		
	salt and pepper		