



Crostini of Sorrento Fresh Mozzarella
with Truffle Spinach
and Wild Mushrooms over Rocket Arugula
with Aged Balsamic Vinegar
Yields 4 portions

Ingredients

6 Ounces Sorrento Fresh Mozzarella
1 Pound Flat Leaf Spinach, Cleaned
1 Pound Shiitake Mushrooms
1-4 Ounce Bag Rocket Arugula
2 Tablespoons Aged Balsamic Vinegar
4 Slices Rustic Bread
4 Tablespoons Virgin Olive Oil
2 Teaspoons White Truffle Oil
1 Small Garlic Clove

Method and Plating

Sauté Spinach in 1 Tablespoon of Olive Oil. Reserve. Sauté Mushrooms in 1 Tablespoon of Olive Oil. Reserve. Drizzle 1/2 Tablespoon of Olive Oil on each piece of Bread. Bake at 350 degrees until light golden brown. Combine Mushroom and Spinach. Place on Toast and dot with Mozzarella. Put in oven until Cheese melts. Meanwhile dress Arugula with Aged Balsamic. Put a small mound on plate and place Croutons over Arugula and serve.