

Sourdough Toast with, Stracciatella, and Pickled Shallot and Grilled Porcini



INGREDIENTS

For the Toast

- 4 slices sourdough bread
- 1 garlic clove
- 8–12 oz porcini mushrooms
- 8 oz stracciatella cheese
- 3 Tbsp butter
- ½ lemon
- Olive oil
- Salt

For the Pickled Shallots

- 4 large shallots, thinly sliced
- ¾ cup water
- ½ cup red wine vinegar
- ¼ cup sugar
- Pinch of salt
- 1 bay leaf

For Garnish

- 3 sprigs parsley, leaves removed
- 3 sprigs tarragon, leaves removed

METHOD

Pickled Shallots

1. In a small saucepan, combine the water, red wine vinegar, sugar, salt, and bay leaf.
2. Heat until the sugar dissolves completely, then pour the hot brine over the sliced shallots.
3. Let cool to room temperature, then refrigerate until ready to use.

Toast and Mushrooms

1. Toast both sides of the sourdough slices over a grill, cast iron pan, or toaster oven until golden and crisp.
2. Heat a cast-iron skillet over medium-high heat.
3. Cut the porcini mushrooms in half lengthwise and score the cut side to create a crosshatch pattern for even cooking.
4. Add a drizzle of olive oil to the pan, then place the mushrooms cut-side down. Cook until golden brown.
5. Add butter and continue cooking, basting the mushrooms for about one minute.
6. Squeeze lemon juice over top, remove from heat, and season with salt.

TO ASSEMBLE

1. Rub each toast with the garlic clove while still warm.
2. Spread a generous layer of stracciatella across each slice.
3. Slice the mushrooms into bite-sized pieces and layer them over the cheese.
4. Garnish with pickled shallots, parsley, and tarragon leaves.

SERVING SUGGESTION & PAIRING

Serve the toast as a starter or shared dish, paired with an aged Rioja white.