

## Chef from the Hood Recipes



**Chef:**  
Malcolm Clark

**Restaurant:**  
Gourmet Mushrooms Inc.

**Recipe:**  
Pane e Cinque Funghi!

### Ingredients:

2 tablespoons of olive oil and/or butter  
1 small shallot, minced  
8 oz. Gourmet Mushrooms  
1 tablespoon Italian parsley, minced  
salt & fresh ground pepper

'Bread and five mushrooms', is a simple Italian style sauté with crostini (toast). Use Gourmet Mushroom's convenient half pound Chef's Sampler fresh pack, found in the produce section of Fiesta and Pacific Markets. This week the packs contain the Brown and Alba Clamshell, Blue Oyster, Cinnamon Cap, Forest Nameko and Trumpet Royale mushrooms. This fragrant sauté may also be served alongside meat or fish. To make a mushroom cream sauce, stir sherry or vermouth and cream in to finish the sauté and serve over chicken breast. Malcolm Clark recommends sharing this lovely appetizer with an old friend and a young Chardonnay.

**Crostini:** Cut 8 slices from a baguette and toast. Rub toast with extra virgin olive oil & fresh clove of garlic while hot & top with mushroom sauté.

**Mushroom Sauté:** Heat a large non-stick skillet. Add olive oil. Add shallots, stir until soft. Quarter or half larger mushrooms & add all to pan. Sauté until mushrooms begin to get golden. Add more oil/butter if needed. Add parsley and seasoning.