

Chanterelle Toast

<http://userealbutter.com/2016/09/25/chanterelle-toast-recipe/>
from *Smitten Kitchen*

1/2 lb. fresh mushrooms, clean
2 tbsps unsalted butter
1 large shallot, minced
2 tbsps dry white wine
1/4 cup cream
kosher salt to taste
black pepper to taste
4-6 slices of brioche, edges trimmed (optional) and cut into triangles (four triangles per slice)
2 tbsps unsalted butter, melted
1 tbsp fresh chives, chopped
flake sea salt

Chop the mushrooms into 1/4-inch pieces. Heat 2 tablespoons of butter in a skillet or sauté pan over medium-high heat. Sauté the shallots until they turn translucent. Add the mushrooms and sauté for 5 minutes or until wilted. Add the wine and reduce the flame to medium. Cover the pan and cook the mushrooms for 5 minutes. Remove the cover and let the liquid boil off. Stir in the cream and let it simmer for about 2 minutes. Remove from heat. Season with salt and pepper to taste. Brush melted butter on one side of each piece of brioche. Set a clean skillet over medium high heat. When the pan is hot, place the triangles of brioche buttered-side down on the pan. When the bottoms are golden, flip the brioche over and let toast briefly. Remove from pan. Arrange a tablespoon or more of mushroom filling on the toast points, garnish with chives and flake sea salt. Makes 16-24 toasts.