



Creative Juices
Consulting

Shiitake Bruschetta

makes 8 servings

4 heirloom tomatoes, chopped in uniform size
1/3 cup julienned fresh basil
1/4 cup shredded Parmesan cheese
10 shiitake caps, sautéed in olive oil until tender, then chopped
2 cloves garlic, minced
1 tablespoon balsamic vinegar
1 teaspoon olive oil
1/4 teaspoon freshly ground pink Himalayan salt
1/4 teaspoon freshly ground black pepper
1 loaf French bread, toasted and sliced

Instructions:

In a bowl, toss together the tomatoes, basil, shiitake, Parmesan cheese, and garlic.

Mix in the balsamic vinegar, olive oil, pink Himalayan salt, and pepper.

Serve on toasted bread slices.