

# Roasted Tangy Mushrooms on Toast with Ricotta & a Chunky Chive Oil

**Gather  
& Feast**

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Your next weekend lunch or dinner is set with the rich flavours of meaty roast mushrooms resting on a bed of fresh ricotta, crunchy sourdough, and a zingy, chunky chive oil. This dish is a haven for mushroom enthusiasts and might just win over those who typically shy away from mushrooms.

**SERVES** 4 | **PREP TIME** 15 minutes | **COOK TIME** 30 minutes | **TOTAL TIME** 45 minutes

## INGREDIENTS

### Tangy roasted mushrooms

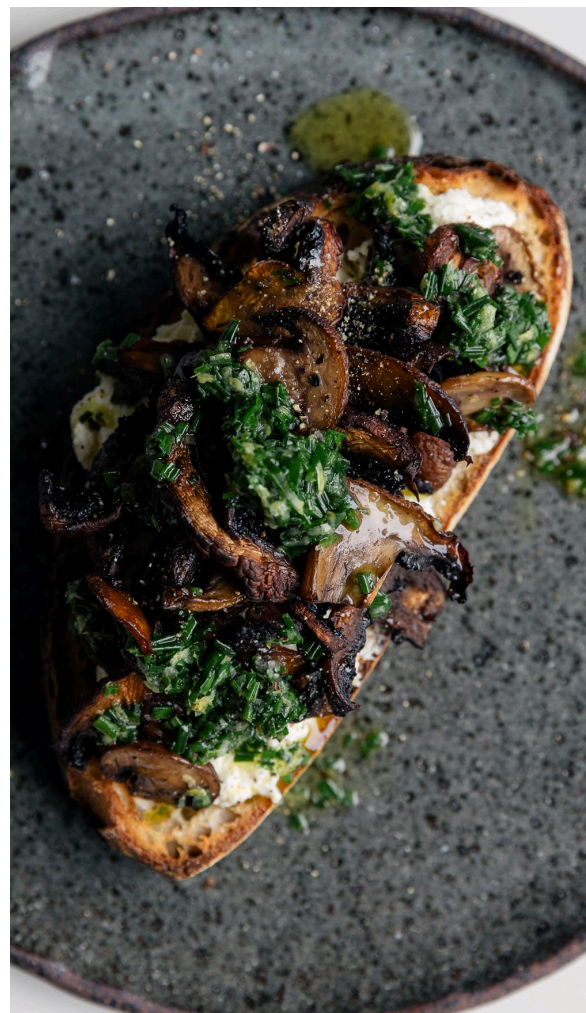
- 500g mushrooms, sliced into 1cm pieces (I've used a mix of Portobello, Swiss Brown, and Button)
- 1 tablespoon extra virgin olive oil
- Generous pinch sea salt
- Generous amount of freshly cracked black pepper
- 1 tablespoon white wine vinegar

### Chunky chive oil

- 1/2 cup finely chopped fresh chives
- 3 tablespoon extra virgin olive oil
- Zest of 1 lemon
- 1 tablespoon lemon juice
- Sea salt to taste

### To assemble

- 2 large slices sourdough, toasted
- 80g fresh ricotta



## METHOD

### Tangy roasted mushrooms

1. Preheat your oven to 220°C/428°F.
2. On a large baking tray, toss mushrooms in olive oil, salt, and pepper.
3. Roast at 220°C/428°F for 30 minutes, tossing them halfway through cooking.
4. Once cooked, the mushrooms should be crispy-edged and golden.
5. Remove them from the baking tray and transfer them to a bowl; immediately toss with white wine vinegar while they are still hot.
6. Set aside until ready to use.

### Chunky chive oil

1. While the mushrooms are cooking, combine all the ingredients for the chive oil in a small bowl and stir to combine.
2. Set aside until ready to use.

### To assemble

1. Thickly spread ricotta over the toasts.
2. Pile the tangy roasted mushrooms generously on top.
3. Drizzle over some of the chunky chive oil. Enjoy!

## NOTES

When you begin, it might appear as though you have an abundance of mushrooms, but as they roast, they'll shrink by almost two-thirds of their volume. This reduction is crucial for achieving the ideal meaty roasted texture that we desire in this dish.

While roasting the mushrooms, make sure to toss them halfway through cooking to ensure even roasting and a uniform golden colour.

Additionally, you can prepare the mushrooms in advance, a day or two before. When ready to serve, simply reheat them in the oven for about 5-10 minutes.



**Find the recipe and watch the video online:**

<https://www.gatherandfeast.com/roasted-tangy-mushrooms-toast-ricotta-chunky-chive-oil>

Let me know if you make the recipe! x @gatherandfeast