**roost Restaurant**

 **Goat Cheese French Toast with Mushroom Saute and Truffle Fondue**

Serves 4

**For the French toast**

4 crust less triangles of brioche – 2” thick

6 oz soft goat cheese (Coach Farms Goat Curd works well)

1 egg

¼ cup heavy cream or milk

2 Tlbs. Finely grated parmesan

chopped parsley or chives

extra virgin olive oil

**For the mushroom saute**

8 oz assorted mushrooms – crimini, oyster, shiitake, hen of the woods, etc.

1 shallot finely minced

1 tsp. unsalted butter

kosher salt and fresh black pepper

**For the sauce**

2 Tbls. Water

1 stick (4oz) unsalted butter

1 Tbls. White truffle oil

1 tsp. black truffle peelings (optional)

salt to taste

**Method**

Carved out the center of each triangle and carefully stuff with softened (room temp) goat cheese. Place in refrigerator to firm up.

For the sauce bring water to a boil in a small stainless steel sauce pot, lower heat and slowly whisk in cubed butter until thick. Add truffle and salt. Reserve in a warm place.

Slice mushrooms and sauté in butter until browned and crispy. Season with salt and pepper. Add shallots last and sauté for 2 minutes – no color on shallots. Hold in a warm place

Whisk the cream or milk with the egg, parmesan, parsley and salt & pepper.

Heat a sauté pan with just enough oil to cover the bottom of the pan. Place each of the triangles in the batter for about 1 minute. Remove and place in the hot oil and brown on all sides. When all are browned place in a 350 preheated oven for about 8-10 minutes until the middle is soft.

**To plate**

Divide mushrooms on warm plates. Place a goat cheese triangle on top of mushrooms and spoon sauce on top. Garnish with chopped chives or parsley and serve