



Kaviari Maison

GOAT CHEESE TOAST WITH
SAUTÉED MUSHROOMS



RECIPE IDEAS

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Goat Cheese Toast with Sautéed Mushrooms

Serves four

Preparation time: 25 min

Cooking time: -

4 slices of Poilâne country bread · olive oil · 200 g fresh goat cheese ·
butter · 500 g button mushrooms · ½ bunch of chives · black pepper ·
salt · **125 g Baenki caviar**

Brush the slices of bread with olive oil, then toast them in a frying pan.
Spread with the fresh goat cheese.

Clean and slice the mushrooms, then sauté them over high heat in a
frying pan with a knob of butter for a few minutes. Season with black
pepper and a little salt, then add the finely chopped chives.

Spoon the mushrooms over the toast, then top with caviar just before
serving.

