Mushroom-Espresso Mini Toasts

16 small mushroom toasts | Active 30 min | Cook 25 min | Total 155 min (cold service and transport) | Cold-travel planning: 155 min; follow the stated cooling endpoint and finishing route.

Ingredients

- 400 g/14 oz fresh mushrooms, finely chopped
- 100 g/3 1/2 oz onion, finely chopped
- 15 ml olive oil (1 tablespoon)
- 30 ml plain strong black espresso (2 tablespoons), unsweetened
- 100 g/3 1/2 oz plain cream cheese
- 1 g dried thyme (about 1 teaspoon)
- 2 g fine salt (about 1/3 teaspoon)
- 0.5 g black pepper (1/4 teaspoon)
- 160 g/5 2/3 oz plain baguette, cut into 16 small slices of about 10 g each

Set out

Oven, Large skillet with usable 26 cm/10 in base, Baking tray, Knife and board, Spoon and spatula, Bowl, Cooling rack, Food thermometer, Separate topping and toast containers, Refrigerator

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Heat the oven to 375°F/190°C. Heat the oil in the skillet and cook onion over medium heat 5 minutes. Add mushrooms, thyme, salt and pepper; raise to medium-high and cook 10-12 minutes, stirring, until their released water has evaporated.

2. Add all 30 ml coffee and cook 2-3 minutes until no liquid pools. Turn off the heat and stir in all the cream cheese until evenly combined. Scrape into a clean shallow bowl.

3. Arrange all 16 bread slices in one layer on the tray. Toast 8-10 minutes, turning once, until dry and lightly golden. Cool on the rack.

4. For the recommended cold route, spread the topping shallowly, let the fiercest heat escape for about 10 minutes, then refrigerate promptly for about 60-90 minutes, or longer until 40°F/4°C or below. Keep topping and dry toasts separate until serving. Divide all the cold topping among 16 toasts, roughly 25 g each. For immediate warm service, spread the warm topping on fresh toast and serve promptly; maintain 140°F/60°C or above if holding it hot.

Mushroom-Espresso Mini Toasts

16 small mushroom toasts | Active 30 min | Cook 25 min | Total 155 min (cold service and transport) | Cold-travel planning: 155 min; follow the stated cooling endpoint and finishing route.

Bring it

Carry topping in an iced cooler at 40°F/4°C or below and toast in a separate dry sealed box. Uncontrolled topping preparation, travel and display share 2 hours, or 1 hour above 90°F/32°C.

Finish at the gathering

For the recommended cold route, bring a spoon and assemble 16 toasts in about 5-8 minutes on your own small tray. No oven is needed. If choosing hot service, arrange reheating topping to 165°F/74°C and hot holding at 140°F/60°C or above.

Make it yours

The coffee note suits a winter evening spread, but label it plainly so guests expecting a sweet coffee treat are not surprised. Keep the toast size modest for a two-bite portion.

Ingredient labels

Bread contains wheat and may contain other allergens; cream cheese contains milk. The optional Dijon variation adds mustard. Check every actual product label.

A useful detail

The 155-minute cold-ready planning estimate allows about 20 minutes preparation, 20 stovetop cooking, 10 initial shallow cooling, up to 90 refrigeration and 15 for final assembly and packing. Allow about 60-90 minutes in the refrigerator and longer until 40°F/4°C or below. Toasting overlaps cooling. Immediate warm service is ready sooner; wet mushrooms or a smaller skillet extend the drying stage.

Another way

Use 400 g chestnut/cremini mushrooms in place of ordinary white mushrooms.

For a coffee-free version, use 30 ml water and 2 g Dijon mustard instead; this adds mustard to the allergen information.

Keep it well

Keep topping covered at 40°F/4°C or below and use within 2 days or the cream cheese’s earlier deadline. Store plain cooled toast airtight separately for up to 1 day. Assemble only what will be served, refrigerate perishable leftovers promptly and keep to the Bring it handling limits.