Warm Mushroom Toast Bar with Lemon Bean Spread

24 small toasts with bean spread and mushrooms; 2 assembled toasts per buffet portion | Active 35 min | Cook 30 min | Total 80 min (warm service) | Cold-travel planning: 170 min; follow the stated cooling endpoint and finishing route.

Ingredients

- 1 baguette, about 10 1/2 oz (300 g), cut into 24 small slices
- 2 tbsp (30 ml/28 g) olive oil, divided: 1 tbsp for toast and 1 tbsp for mushrooms
- 2 cans white beans, drained and rinsed to give 17 oz (480 g)
- 1/3 cup plus 1 tbsp plus 1 tsp (100 g) plain yogurt made with pasteurized milk
- 2 tbsp (30 ml) lemon juice
- 1 small garlic clove, finely grated, 3 g
- 1/2 tsp (3 g) fine salt, divided equally between spread and mushrooms
- 1 1/4 lb (600 g) mushrooms, finely sliced
- 1 small onion, finely diced, 100 g prepared weight
- 1/2 tsp (0.5 g) dried thyme
- 1/4 tsp (0.5 g) black pepper

Set out

Oven, Baking sheet, Food processor or masher, Large skillet, Bowl for cooked mushrooms, Small covered spread container, Serving bowl that can nest in ice, Two separate clean spoons, Food thermometer, Cooler with ice packs, Wire rack for cooling the dry toasts

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Heat the oven to 375°F (190°C). Brush the bread slices with 1 tbsp oil and bake in one layer for 10-12 minutes, turning once, until crisp. Cool on a rack.

2. Blend or mash the beans with yogurt, lemon juice, garlic and 1/4 tsp salt. Transfer to a shallow covered container and refrigerate to 40°F (4°C) or below, allowing at least 45 minutes.

3. Heat 1 1/2 tsp of the remaining oil in the skillet. Cook the onion over medium heat for 5-6 minutes; transfer to the bowl. Add half the mushrooms and cook over medium-high heat 6-8 minutes until browned and dry. Transfer to the bowl. Add the last 1 1/2 tsp oil and cook the remaining mushrooms 6-8 minutes. Return all mushrooms and onion, add thyme, pepper and the remaining 1/4 tsp salt, and heat 2 minutes.

4. At the table, set out 24 toasts, the chilled spread and the hot mushrooms in separate containers. Spread a little bean mixture on a toast, add a small mushroom spoonful and eat promptly. Allocate all components across 24 toasts, 2 per portion; use small serving bowls and safely held reserves rather than setting everything out at once.

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Bring it

Pack spread and mushrooms cold in separate shallow containers in a cooler at 40°F (4°C) or below. Carry the completely cool dry toast in its own closed box, plus two clean spoons and an ice-nesting bowl. During packing, travel and display, keep cold food at 40°F (4°C) or below and hot food at 140°F (60°C) or above. Allow no more than 2 hours combined outside those controls, or 1 hour above 90°F (32°C). Discard food beyond that limit.

Finish at the gathering

Reserve a skillet or microwave for 5-8 minutes to reheat the mushrooms to 165°F (74°C). Keep them at least 140°F (60°C) if holding. The spread stays at 40°F (4°C) or below on ice. If no heating is possible, serve the fully cooked mushrooms cold; the station remains complete.

Make it yours

The little toast station works for a winter open house or an all-year housewarming. Put out a sample toast so the assembly is obvious, and label the cool bean spread separately from the warm mushrooms.

Ingredient labels

Check baguette and canned-bean labels for sesame, soy or other allergens.

A useful detail

The 80-minute total allows overlapping toast preparation, spread chilling and two mushroom batches. The mushrooms shrink substantially; the topping is a concentrated spoonful, not a towering mound. The displayed 80-minute total is for warm service. For the chilled Bring it route, plan a further 60-90 minutes of refrigerator chilling after the stated initial cooling, about 170 minutes overall before cold transport. Use shallow portions and check that all perishable components are at 40°F (4°C) or below; a clock alone does not establish that endpoint, and actual cooling may take longer.

Another way

Use 480 g drained canned chickpeas instead of white beans and blend longer for a thicker spread.

Replace thyme with 1 tsp (2 g) smoked paprika, stirring it into the cooked mushrooms for the final 2 minutes.

Keep it well

Keep the bean spread and cooked mushrooms in separate containers at 40°F (4°C) or below for up to 3 days. Keep dry toast in a sealed container for 1 day for quality, away from the wet toppings. Reheat mushrooms to 165°F (74°C); keep spread cold. Respect the combined travel-and-display limit in “Bring it.”