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Fresh Mozzarella and Mushroom Toasts

*This recipe is adapted from a recipe I found in Issue 34 of one of my favorite cooking magazines, **Donna Hay**. I was drawn to it for the simplicity of preparation with just a few fresh ingredients combined together for, as the magazine called it, "fast food with easy elegance".*

For the oregano oil

¼ cup olive oil
1 tablespoon fresh oregano leaves

For the toasts

2 tablespoons olive oil
2 Portobello mushroom caps, wiped clean, gills scraped out of the cap *
6 cremini mushrooms, wiped clean, stems trimmed *
2 large slices sourdough or peasant bread, cut on the diagonal, grilled or toasted
1 ball fresh mozzarella, sliced into 6 slices
Sea salt and cracked black pepper
1 tablespoon freshly squeezed lemon juice
2 sprigs fresh oregano

To make the oregano oil, place the ¼ cup of olive oil in a small pan and add the oregano.

Place the pan over medium heat and cook for 30-60 seconds until the oregano is crispy taking care not to burn it.

Remove the pan from the heat and set aside while you make the toasts.

Place the 2 tablespoons of olive oil in a frying pan over medium high heat. Add the Portobello mushroom caps and sauté for 3 minutes on one side.

Turn the caps over in the pan and add the creminis. Cook for another 3 minutes.

Place the grilled bread slices on a serving plate, spoon half of the oregano oil over the toasts, sprinkle the bread with salt and pepper, and top with the mozzarella slices.

Spoon the remaining oregano oil over the cheese and sprinkle with the lemon juice.

Garnish with the fresh oregano.

Serves 2 as a light lunch when served with a side salad.

*May substitute shiitakes for Portobello's and creminis.

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