

# HAKUREI TURNIP & PORCINI CROSTINI

*Turnip & Mushroom is a great Winter combination, here served as an appetizer. This recipe can also utilize Radishes- which is the classic French combination!*

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## INGREDIENTS

2 small Hakurei Turnips

20 slices Baguette

1/3 Cup finest quality  
Butter, room temperature

Dried Porcini Powder or  
Wild Mushroom Blend

Flake Salt, such as Hepp's  
Aussie Flake

## DIRECTIONS

Peel Turnips and remove the stem, then slice into rounds no more than ¼ inch thick, then in half to create half-moons.

Use a small bread knife to smear on about a ½ teaspoon of Butter, place the Turnip slice on top and the sprinkle on Porcini Powder and Flake Salt.

Serve at room temperature.