

# CHAMPAGNE BITES



Revista  
Ago. | Set. 10

Photos: Nuno Campos  
Chef: Fernando Fonseca

**SERVES: 4**

## INGREDIENTS

2 small mixed rolls • 1 wheat/multigrain baguette • 2 tbsp guacamole • 4 slices cured ham • Buffalo Mozzarella • 1 red pepper • 30ml olive oil • 1 clove garlic • 1 small onion • 2 button mushrooms • 1 sprig basil • 1 sprig parsley • 100g mixed cheese • Salt to taste • Freshly ground pepper to taste

## METHOD

Open the two rolls and drizzle with a little olive oil • Cut the baguette into 8 oblique slices • Chop the onion and 1 clove of garlic and sauté in a tbsp of olive oil, adding the two chopped mushrooms, and seasoning at the end with salt, pepper and chopped parsley • Distribute over the four roll halves, covering well, before grating over the cheese and placing in the oven to cook for 10 to 12 minutes, until golden • Cover 4 lightly toasted baguette slices with the guacamole and finish off with chopped garlic, salt, pepper and olive oil • Roast the red pepper and then skin and deseed, before dicing and seasoning with chopped garlic, salt, pepper and olive oil • Cover the remaining baguette slices with this mixture and top with thin buffalo mozzarella slices, finishing off with a little freshly ground black pepper and chopped basil leaves • Arrange on a serving platter and serve with chilled Bollinger Special Cuvée