



Barbecued mushrooms with eggplant & basil

Preparation: 10 minutes Cooking: 10 minutes

Serves: 4

- 1 /4cup olive oil
- 1 garlic clove, crushed
- salt & ground black pepper, to taste
- 8 small flat mushrooms
- 1 medium eggplant, cut into 1cm-thick slices
- 2 ripe tomatoes, sliced
- 4 bocconcini*, sliced
- 1 /3cup basil leaves
- toasted Turkish bread, to serve

1. Preheat a greased barbecue plate on medium-high. Combine oil, garlic & salt & pepper in a small bowl. Brush both sides of mushrooms & eggplant with oil. Barbecue eggplant for 3 minutes on each side & mushrooms for 2 minutes on each side or until tender.
2. To assemble; place mushrooms onto serving plates. Top evenly with tomatoes, eggplant, bocconcini & basil leaves. Season with salt & pepper. Serve with toasted Turkish bread.

*bocconcini is little fresh mozzarella cheese balls available from supermarkets & delicatessens.