



Pesto Mushroom Brushetta Preparation: 5 mins; Cooking 5 minutes; Serves 4



1 /3cup olive oil
1 tsp lemon juice
1 tbs brown sugar
300g button mushrooms, halved
8 thick slices ciabatta bread
250g cherry tomatoes, washed & halved
2 tbs pesto*
ground black pepper, to taste

To make the marinade, place 1/3cup oil, lemon juice & brown sugar screw-top jar. Shake well to combine.

Place the mushrooms into a shallow dish. Pour over the marinade toss gently to combine. Set aside to marinate for 10 minutes.

Preheat a barbecue grill or char-grill on high heat.

Brush both sides of the bread with the remaining oil. Place onto barbecue grill & cook for 1-2 minutes on each side or until golden.

Heat a large frying pan over high heat. Add the mushrooms & marinade & cook, stirring constantly, for 1-2 minutes or until the mushrooms are warmed through. Remove from heat & add the tomatoes & pesto. Toss well to combine.

To serve, place 2 slices grilled ciabatta bread onto each serving
Top with the mushroom & tomato mixture. Season with pepper & immediately.

Note: Pesto is a delicious blend of basil, olive oil, garlic, pine nuts parmesan cheese. It is most commonly served with pasta. Quality pesto is available from gourmet food stores & delicatessens.