



Pesto mushroom & bacon focaccia

Preparation: 5 minutes Cooking: 17 minutes

Serves: 4

4 rashers thin bacon, rind removed, halved

400g flat mushrooms

2 round focaccia, split

1/3 cup basil pesto

25g mozzarella, thinly sliced

small basil leaves, to serve

salt and ground black pepper

1. Preheat a grill on medium. Thread the bacon onto 8 small wooden skewers in a concertina fashion. Place onto grill tray. Grill for 3 minutes on each side or until light golden. Cool slightly. Carefully remove bacon from skewer. Place mushrooms onto grill tray. Cook for 3 minutes each side until tender. Slice.
2. Spread each focaccia with pesto. Top with half the mozzarella. Top with bacon, mushrooms and remaining mozzarella.
3. Place a baking tray under grill until hot. Place the focaccia on hot tray, grill for 4 to 5 minutes or until cheese is melted and bread is warm. Top with basil leaves, season with salt and pepper and serve.