



## Barbecue Flats with Basil & Hazelnuts

Serves 4 as side dish

**½ cup basil leaves, chopped**  
**2 garlic cloves, crushed**  
**⅓ cup roasted hazelnuts**  
**20g parmesan, finely grated**  
**½ cup extra virgin olive oil**  
**8 medium flat mushrooms, trimmed**  
**8 small bocconcini, torn in half**  
**¼ cup semi-dried tomatoes,  
roughly chopped**

1. Combine basil, garlic, half the hazelnuts, parmesan and ⅓ cup oil in a small food processor. Process until well combined. Season with salt and pepper.
2. Lightly grease a barbecue plate and preheat on high heat. Brush both sides of mushrooms with remaining oil and barbecue stalk side down for 2 minutes, turn and barbecue a further 1-2 minutes or until mushrooms are tender. Remove to a platter.
3. Scatter over bocconcini, tomatoes and remaining chopped hazelnuts. Drizzle with basil mixture and serve. Serve with barbecue sausages, chicken or fish.