

Paulo Siqueira's Barbecue Mushroom Recipes

Ceviche Mushrooms

400g button mushrooms - sliced
1 red and 1 yellow capsicum - chopped finely
1 white onion - chopped finely
3 limes - juiced
½ cup of chopped fresh parsley
⅓ of a cup of olive oil
½ head of iceberg lettuce
1 tsp of sugar
½ tsp of salt

1. In a medium sized bowl, mix all the ingredients together except the lettuce and leave to marinate for approximately 20 minutes.
2. Place the lettuce leaves individually on a platter and spoon the mushrooms on the top and serve.



Mocqueca Stuffed Mushrooms

16 medium cup mushrooms
1 red capsicum - chopped finely
1 white onion - chopped finely
1 lime - juiced
¼ cup of chopped fresh parsley
¼ cup of Coriander
5 tbsp of olive oil
1 tsp of chopped fresh ginger
½ cup of coconut cream
2 ½ cups of water
3 tsp flour
1 tsp of Brazilian Spice Mix
(www.herbies.com.au)
1 tsp of sugar
Salt to taste

1. In a medium pan, place the capsicum, onion, ginger and olive oil and sauté until the onions are golden.
2. Add 2 cups of water to the mixture and let it reduce to half. Remove from heat and place in a blender. Add the lime juice, coconut milk, flour, sugar and salt and blend until smooth.
3. Place the smooth paste back into the pan and reheat until creamy. Remove from heat and let cool down.
4. Remove the stalks from the mushrooms and spoon the creamy mixture into each cap until completely filled.
5. Sprinkle evenly with coriander and parsley.
6. Place on baking paper in a large tray and cook in a medium to hot oven for 6 minutes.
7. Remove and serve.

NB: This dish can also be cooked on a barbecue hotplate.

Brazilian BBQ Mushrooms

8 large white or swiss brown flats
2 tbsp Brazilian Spice Mix
(www.herbies.com.au)
½ cup of olive oil
½ cup of water
2 limes - juiced
4 cloves of garlic
1 tbsp of rock salt

1. Place all in a blender - except mushrooms - blend until smooth and combined.
2. Brush the mushrooms with the marinade until the whole mushroom is smothered in the marinade. Leave in a refrigerator for 20 minutes.
3. Place mushrooms on a very hot BBQ Grill cap down and cook for approximately 3 minutes on each side.
4. Serve with a mushroom salad.