



Barbecue Mushrooms With Eggplant & Basil

serves : 4

preparation 10 minutes

cooking 10 minutes

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

Preheat a greased barbecue plate on medium-high. Combine oil, garlic and salt and pepper in a small bowl. Brush both sides of mushrooms and eggplant with oil. Barbecue eggplant for 3 minutes on each side and mushrooms for 2 minutes on each side or until tender.

To assemble; place mushrooms onto serving plates. Top evenly with tomatoes, eggplant, bocconcini and basil leaves. Season with salt and pepper. Serve with toasted Turkish bread.

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