



Barbecued Flat Mushrooms with Prawns

1/4 cup extra virgin olive oil
1 large lemon, rind finely grated, juiced
2 tsp caster sugar
3 tsp Dijon mustard
8 medium king green prawns, tail intact, peeled, deveined
6 flat mushrooms, stems trimmed (we used flats & portobello)
2 tbs finely chopped flat-leaf parsley
1/2 small garlic clove, very finely chopped
Crusty bread, to serve

1. Combine the oil, 2 tablespoon lemon juice, sugar and mustard in a screw-top jar. Shake well to combine.
2. Insert a wooden skewer into each prawn then place on a large plate. Pour over half the dressing and turn to coat the prawns. Place the mushrooms on a plate and drizzle with remaining dressing, cover and place mushrooms and prawns in the fridge for 15 minutes, if time permits.
3. Meanwhile, combine the parsley, garlic and lemon rind in a small bowl, cover and set aside.
4. Pre-heat a greased barbecue plate on medium-high. Add the prawns to the barbecue and cook, turning often for 2 minutes or until prawns turn pink and are cooked through. Remove to a plate, cover to keep warm.
5. Place the mushrooms onto the hot barbecue plate, cook stem-side down for 2-3 minutes, turn over and cook a further 2 minutes until just tender.
6. Place three mushrooms onto each serving plate. Top with prawns. Sprinkle over the parsley mixture. Season with salt and pepper and serve with crusty bread.