



Prosciutto wrapped mushrooms

Preparation: 10 minutes

Cooking: 12 minutes

Makes: 12

12 medium flat mushrooms
12 slices thin prosciutto (see note)
salt & ground black pepper
12 slices french bread
1/4 cup olive oil
1/3 cup hummos dip (see note)

1. Preheat barbecue grill or char-grill on medium high. Wrap prosciutto around the mushroom, slightly overlapping. Secure with a toothpick. Season with salt and pepper.
2. Brush both sides of bread with olive oil. Barbecue for 2-3 minutes each side or until golden. Remove to a plate. Spread one side with hummos.
3. Reduce heat to medium. Barbecue mushrooms for 3 minutes each side until golden and cooked through. Place mushrooms onto bread and serve immediately.

Note: Thin bacon is available from the deli section of the supermarket and is a suitable replacement for prosciutto (regular bacon is too thick). Hummos dip is available from the fridge section of the supermarket.