COOKING PASSION SINCE 1877



Grilled Garlic and Thyme Mushrooms with Feta and Prosciutto

DIFFICULTY: EASY

PREPARATION TIME: 15 MINUTES

COOKING TIME: 10 MINUTES

SERVES: 12

Ingredients

12 medium cup mushrooms, approx 6cm diameter
2 tablespoons light olive oil
2 large cloves garlic, crushed
1 1/2 tablespoons chopped thyme
3 slices prosciutto, torn into fine strips
60g crumbled Feta cheese
Olive oil spray

Method

Preheat the Full Grill to 220°C.

Place the mushrooms underside facing up onto a lined tray. Combine the oil and garlic then brush liberally over the mushrooms. Sprinkle with thyme, then top with fine strips of prosciutto and crumbled Feta. Spray with olive oil.

Place under the grill and cook for 10 minutes or until the prosciutto is crispy. Allow to cool for 3-5 minutes before serving.

Notes

Opening your oven door to check your mushrooms will let out hot air, impacting the cooking time. The solution? A NEFF oven with NeffLight®.



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