



Serves: 4  
Preparation and  
cooking time: 10 mins

## Pesto Mushroom Brushetta

**1/3 cup olive oil**  
**1 tsp lemon juice**  
**1 tbs brown sugar**  
**300g button mushrooms,**  
**halved**  
**8 thick slices ciabatta bread**  
**250g cherry tomatoes,**  
**washed & halved**  
**2 tbs pesto (see note)**  
**Ground black pepper, to taste**

1. To make the marinade, place 1/3 cup oil, lemon juice and brown sugar in a screw-top jar. Shake well to combine.
2. Place the mushrooms into a shallow dish. Pour over the marinade toss gently to combine. Set aside to marinate for 10 minutes.
3. Preheat a barbecue grill or char-grill on high heat. Brush both sides of the bread with the remaining oil. Place onto barbecue grill and cook for 1-2 minutes on each side or until golden.
4. Heat a large frying pan over high heat. Add the mushrooms and marinade and cook, stirring constantly, for 1-2 minutes or until the mushrooms are warmed through. Remove from heat and add the tomatoes and pesto. Toss well to combine.
5. To serve, place 2 slices grilled ciabatta bread onto each serving. Top with the mushroom and tomato mixture. Season with pepper and serve immediately.

Note: Pesto is a delicious blend of basil, olive oil, garlic, pine nuts parmesan cheese. It is most commonly served with pasta. Quality pesto is available from gourmet food stores and delicatessens.