

Cheesy Baked Mushrooms

Makes 8

8 large cup mushrooms
2 tablespoons olive oil
Salt and pepper, to taste
100g fresh ricotta cheese
40g mozzarella cheese, grated
2 tablespoons basil pesto

1. Preheat oven and a baking dish to 220°C.
2. Remove stems from the mushrooms. Place mushrooms cup side up into the hot baking dish. Drizzle each mushroom with a little olive oil and season with salt and pepper.
3. Place mushrooms into the oven and roast for 8-10 minutes until mushrooms are just tender.
4. Remove baking dish from oven, crumble over the ricotta and sprinkle with mozzarella. Return dish to the oven and bake for another 3-4 minutes until cheese is melted.
5. Drizzle pesto over each mushroom and serve.

