



## **Oven Roasted Mushrooms 30.07.10**

### **Pete Everett**

#### **Ingredients**

8 small flat mushrooms, stems trimmed  
1 cup panko (Japanese) breadcrumbs  
Handful flat leaf parsley, chopped  
½ cup semi dried tomatoes, chopped  
4-6 slices prosciutto, chopped  
30g fresh parmesan cheese, finely grated  
4-6 small bocconcini cheese, torn in half

#### **Method**

Place a roasting pan into the oven. Preheat oven and pan to 200°C fan forced. Place mushrooms stem side up on a board.

Combine breadcrumbs, parsley, tomatoes, prosciutto, parmesan and olive oil in a bowl. Season with salt and pepper. Spoon onto the mushrooms then top with bocconcini.

Place mushrooms onto the hot baking tray and roast for 10-15 minutes or until mushrooms are tender and crumbs golden.