

MUSHROOM BAY MUSHROOMS

by Chris Harper of Crackerjack

2011 Runner-up : Entrée Course

Ingredients (serves 6)

20 Mushroom caps

2 white onions, finely chopped

1 tomato, finely chopped

Pancetta, chopped

Lots of Parmesan Cheese,
grated

10 tsp Balsamic vinegar

1 tsp Balsamic essence (aged
balsamic)

1 tsp Worcestershire sauce

Garlic, chopped

Olive oil



Picture not available

Method

Peel and destalk mushrooms and place on an oven tray.

Chop onions, tomato and pancetta and fry in a pan until onion is transparent. Place mixture on top of the mushroom caps to just cover.

In a bowl, combine balsamic vinegar, balsamic essence, Worcestershire sauce and chopped garlic, pour mixture over the mushroom caps and top with lots of grated Parmesan cheese.

Drizzle with olive oil and place in a moderate oven for approximately 10 minutes or until cooked. Note : make sure mushroom caps have maintained their shape as they continue to cook.