

Mushrooms Stakes with & Dried Tomato Mayo



Recipe By FoodieBook

Ref: 440

Heading: Barbecue

Cuisine: Italian

Food Type: Vegan

No of Portions: 4

Ingredients & Prep

8 Portobello mushrooms skin removed

120 g vegan cheese grated (optional)

Marinade

50 ml balsamic vinegar

2 garlic clove grated or chopped fine

50 tbsp olive oil

1/2 tsp freshly ground black pepper

1/4 tsp salt

Tomato Mayo

120 g vegan mayonnaise

50 g sun dried tomatoes in oil drained weight

1 garlic clove grated or chopped fine

1 tbsp lemon juice

1/2 lemon zest

1/2 tsp freshly ground black pepper

1/4 tsp salt

Suggestion & Tips

Nice with a salad & potato or sweet potato fries.

Method

Step 1 - Whisk all marinade ingredients in a bowl, place mushrooms either in a plastic bag or in a bowl, pour marinade in & coat mushrooms, set aside for an hour, if in a bowl turn over a couple of times.

Step 2 - Make the Tomato Mayo by adding tomato, garlic, lemon juice/zest into a food processor or use a hand/stick blender, blitz until smooth, in a serving bowl, add mayo season & tomato paste & mix in ready to go.

Step 3 - Place mushrooms on the barbecue grill side down & cook for about 3 to 4 mins, turn over & top with 15g of cheese (if used), cook for a further 3 to 4 mins then serve.