

BBQ Savoury Mince & Cheese topped mushrooms



THESE BEEFED UP MUSHROOMS ARE DELICIOUS AND CAN BE ENJOYED FOR BREAKFAST, LUNCH OR DINNER.

INGREDIENTS

- 4 large brown mushrooms (1 punnet)
- 45 ml (3 Tbsp) butter or margarine
- 30 ml (2 Tbsp) cooking oil
- 60 ml (1/4 cup) [Spur Durky Sauce](#)
- 3 ml (1/2 tsp) [Spur Lemon & Peri Peri Seasoning](#)
- Cooking oil for frying
- 250 g Barbeque Savoury Mince
- 200 ml (3/4 cup) grated Cheddar or mozzarella cheese
- 15 ml (1 Tbsp) chopped fresh parsley or rocket





METHOD

1. Preheat the oven to 180°.
2. Wipe the mushrooms with kitchen paper. Cut the stems off mushrooms, chop coarsely and return to the centre of mushroom.
3. Place mushrooms on baking tray. Top each with a slice of butter, oil, [Spur Durky Sauce](#) and [Spur Lemon & Peri Peri Seasoning](#).
4. Heat Barbeque Savoury Mince slightly and spoon on top of each mushroom. Sprinkle with cheese.
5. Place mushrooms in oven for about 15 minutes. Remove from oven, garnish with parsley or rocket and serve warm.

VARIATIONS

1. Substitute the large mushrooms with any bread roll or toasted bread slice