



BBQ SAVOURY MINCE & CHEESE TOPPED MUSHROOMS

HEAT LEVEL 

Delight your taste buds with our BBQ Savoury Mince & Cheese Topped Mushrooms, where savoury minced meat meets the smoky goodness of barbecue, all crowned with gooey melted cheese for a delectable bite-sized sensation.

20 Mins

3 Servings

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°C.
- 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

