



PESTO MUSHROOM & BACON FOCACCIA

Preparation: 5 Minutes

Cooking: 15 Minutes

Serves: 4

INGREDIENTS

- 4 rashers thin bacon (rind removed)
- 400g flat mushrooms
- 2 round focaccia, split
- 1/3 cup basil pesto
- 25g mozzarella, thinly sliced
- Small basil leaves
- Salt & Ground black pepper

METHOD

1. Preheat grill to medium. Thread the bacon 8 small wooden skewers in a concertina fashion. Place onto grill tray. Grill for 3 minutes on each side or until light golden brown. Remove bacon from skewers.
2. Place mushrooms onto grill tray and cook for 3 minutes either side until tender. Slice.
3. Spread focaccia with pesto. Top with half the mozzarella. Top with bacon, mushrooms and remaining mozzarella.
4. Place in a baking tray under grill and cook for 4-5 minutes or until cheese is melted and bread is warm. Top with basil leaves and season with salt and pepper and serve