

# Grilled Portobello Mushrooms with Tomato & Grande Bocconcini

## Ingredients

- 3 tablespoons Olive Oil plus extra for greasing grill pan
- 4 large portobello Mushrooms about 5 inches in diameter, stemmed
- salt and freshly ground black pepper
- 3 tablespoons Olive Oil plus extra for drizzling
- 2 Cloves Garlic minced
- 3 small to medium sized vine ripened Tomatoes cut into 1.5 cm pieces
- 200g Ball La Casa Del Formaggio Grande Bocconicini cut into 1.5 cm cubes
- ¼ cup chopped fresh basil leaf

## Directions

1. Heat the barbecue plate (medium-high heat).
2. Drizzle 3 tablespoons of olive oil over both sides of the mushrooms. Sprinkle the mushrooms with sea salt and ground black pepper. Drizzle olive oil on grill pan to prevent mushrooms from sticking. Grill until the mushrooms are heated and tender, about 5 minutes per side.
3. Meanwhile, whisk the extra-virgin olive oil and garlic in a medium bowl to blend. Add the tomatoes, cheese, and basil and toss to coat. Season the tomato salad, to taste, with salt and pepper.
4. Place 1 hot grilled mushroom gill side up on each of 4 plates. Sprinkle with more salt and pepper. Spoon the tomato salad over the mushrooms, drizzle with extra-virgin olive oil to finish.