

Rosemary Skewers with Cherry Bocconcini and Roast Button Mushrooms

Ingredients

- 12 Button mushrooms
- 50ml olive oil
- 1 clove garlic, minced
- 18 La Casa Del Formaggio Cherry Bocconcini
- 6 Stalks rosemary
- Sea salt and freshly cracked black pepper



Directions

1. Wipe the mushrooms to remove any dirt. Heat the olive oil in a frypan over a medium to high heat. Sauté the mushrooms until they start to soften and turn golden.
2. Add the garlic and sauté for 2-3 minutes. Remove from the heat, allow to cool, then roll the cherry bocconcini in the oil and garlic mix in the pan with the mushrooms.
3. Remove nearly all of the leaves from the rosemary stalks, leaving the tips on. Using a wooden skewer pierce a hole through the middle of the bocconcini and mushrooms.
4. Thread them onto the rosemary stalks and season with salt and pepper. Serve with roast lamb.

Makes 6 Skewers