

Grilled Champignons with Olives

RECIPE 100/100

What you will need:

large champignons (I had about 400g)
Morgenster Extra virgin olive oil
black pepper
1 medium sized onion
2 gloves garlic
2t.s. dry thyme
splash of **Morgenster balsamic vinegar**
7-8 black olives
some grated sharp sheep cheese
parsley

How to prepare:

Preheat oven to 200C. Remove stems from mushrooms, cut them. Slice onion and garlic and fry on olive oil, add mushroom stems, thyme and black pepper. Cook about 7-10 minutes until a bit browned, add a splash of balsamic vinegar.

In the meantime place mushroom caps on oiled baking form and brush with some olive oil on top. Bake for 10-15 minutes. Take them out, pour some of the juice out, if there is too much, spread stuffing over the mushroom caps, sprinkle with a bit of cheese and chopped olives. Place under grill for about 5 minutes.