

Less than 30 minutes

Serves 6

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Ingredients:

- ½ packet (125g) cherry tomatoes, halved
- Salt and milled pepper
- Glug olive oil
- 6 giant brown mushrooms, cleaned
- 150g fresh mozzarella (fior di latte or bocconcini), torn into chunks
- 2 Tbsp (30ml) basil pesto
- Basil leaves, for serving

Method

COOK'S NOTE

Use regular mozzarella, grated, for a more affordable option.

1. Fill mushrooms with tomatoes and cheese and season.
2. Place on a foil-lined braai grid.
3. Braai mushrooms over medium coals until cooked, about 10-12 minutes.
4. Dot with pesto and basil leaves.
5. Serve.

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