

## ARCHIVED RECIPES

## MUSHROOM TOAST

**Ingredients:**

1 Gardenia Focaccia  
Garlic spread  
200g fresh button mushrooms, sliced  
200g fresh shiitake mushrooms, sliced  
1 onion, sliced  
1 tomato, seeded & cubed  
½ lemon, juiced  
10-12 fresh basil leaves  
6 tbsp extra virgin olive oil  
Crushed black pepper & salt, to taste

**Cooking Method:**

1. Cut Gardenia Focaccia into 3 sections and halve each, with a total of 6 pieces.
2. Spread the cut surfaces generously with garlic spread. Set aside.
3. Heat 2 tbsp olive oil in non-stick pan and stir-fry onions and mushrooms till soft. Add in tomatoes and turn off heat. Season with lemon juice, black pepper and salt to taste. Leave it to cool.
4. Finely chop basil leaves and mix them into (3), along with the remaining 4 tbsp olive oil.
5. Toast focaccia pieces in a toaster oven or grill with the cut surface down, on a pan.
6. When done, top each piece with the mushroom mixture and serve immediately.