

Champion Dish – Baker & McKenzie

貝克·麥堅時律師事務所

Stuffed Mushroom Bruschetta served with griddled peach and orange salad

釀蘑菇意式鮮蕃茄麵包配香橙蜜桃沙律

Ingredients:

Whole grain country-style loaf

Garlic (few bulbs), one lime, fresh mint, fresh peaches and orange, fresh bell pepper (orange and yellow), fine asparagus, mixed salad leaves, baby spinach, pine nuts, large flat mushrooms, roasted red peppers

Mozzarella cheese and slightly salted butter

Seasoning, olive oil and Italian vinegar

Stuff Mushrooms:

1. Drain and slice roasted red pepper and cut bread into thick slices
2. Prepare garlic butter by chopping up bulbs of garlic, mix with slightly salted butter (softened)
3. Preheat Oven to 190°C
4. Spread both sides of each slice of bread with garlic butter and place the same on baking sheet
5. Put a mushroom on top of each of the bread and drizzle with a little olive oil and seasoning
6. Place desired amount of roasted red pepper onto the mushroom
7. Place desired amount of mozzarella cheese at the top of the stack
8. Baked for 20 minutes, then add further slices of garlic buttered bread slices onto tray and bake for another 4-5 minutes

Salad:

1. Quick boil asparagus in slightly salted water and drain
2. Peel and cut up peach and orange, cut fresh bell pepper into ring, chop up mint
3. Squeeze lime juice over the peach and orange wedges
4. Heat slightly greased griddle pan until very hot, place the peaches and orange wedges on the griddle pan – cook for 2-3 minutes, turning until nicely charred
5. Put salad leaves, baby spinach, bell pepper, asparagus and chop mint into a large salad bowl – mix with olive oil, vinegar and seasoning
6. Place the mixed salad on the serving dish and top up with griddled peaches and orange
7. Sprinkle pine nuts over the salad

