

BARBECUE MUSHROOM EGG



INGREDIENTS

- 8 eggs
- 8 large field mushrooms
- 4 tsp olive oil
- 1 bunch chives

METHOD

1. Wash the mushroom and carefully remove the stem from the centre.
2. Drizzle olive oil into the centre and place mushroom upside down on to the barbecue to heat for 2 minutes.
3. Crack the eggs into the mushroom cups, close the lid of the barbecue and cook for 2 to 3 minutes or until eggs are cooked.



4. Season and sprinkle with chopped chives. If your barbeque does not have a lid cover the mushrooms with an upside down oven dish or aluminium foil roasting tray.