



Mushroom Crostini

A very tasty starter or side dish to any meat.



4-6 servings



15 minutes

INGREDIENTS

- 1 packet Sliced Mushrooms
- 1 large sliced Onion
- 250 ml Cream
- 10 ml Maizena mixed with
40 ml water
- Garlic & herb seasoning
- Salt & Pepper to taste
- Melted butter

NOTES

If you don't like mushrooms, use any other topping of your liking! Any alternative bread can be used as well.

DIRECTIONS

1. Heat your Gecko Pan on the Gecko Grill & fry your onions & mushrooms until golden brown.
2. Add your cream and mix through. Thicken with your Maizena and leave to simmer for 5min-10min until your desired thickness is reached. You can thin it down with more milk if needed.
3. Cut your bread in 2cm thick sliced, brush with melted butter and fry over the coals for a few seconds.
4. Place your mushrooms on top of your bread & garnish with chopped chives.



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