



# *Portobello Pizza*

*with chèvre, pesto, rocket salad and cherry tomatoes*

## **4-6 servings**

4 – 6 portobello mushrooms  
2 tbsp olive oil  
100 g chèvre  
125 g mozzarella  
ca 50 g rocket salad  
12 – 15 cherry tomatoes in halves

## **Pesto**

2, 1/4 cups (packed) fresh basil  
1 small crushed garlic clove  
2 tbsp pine nuts, toasted  
½ dl olive oil  
1/4 cups shredded parmesan cheese  
salt and black pepper

**1.** Place all the ingredients, except the oil, in a food blender. Mix into a crumbly paste. Keep mixing and drizzle the oil into the paste. Season to perfection with salt and black pepper.

**2.** Brush the mushrooms on both sides with olive oil. Grill the mushrooms on both sides until they start to get a little soft. Place them smooth side down, spoon pesto over and spread evenly. Add the mozzarella and chèvre on top. Put them back on the grill and put the lid on. Grill until the cheeses has partly melted. Top with rocket salad and tomatoes and serve immediately.