

Brazilian Style Barbecue Mushroom Recipes

Brazilian Style Mushroom & Beef Burger

Serves: 4



- 1 tbsp olive oil
- 1 brown onion, finely chopped
- 400g cup mushrooms, chopped
- 2 tbsp Brazilian Spice Mix
- 500g beef mince
- 1 egg, beaten
- 1 cup breadcrumbs made from stale bread
- 1/3 cup chopped flat leaf parsley
- Olive oil spray
- 4 bread rolls or hamburger buns, split & toasted
- Lime aoli, salad leaves, to serve

1. Heat oil in a large non-stick frying pan over medium heat. Add onion and cook for 4 minutes until softened. Increase heat to high, add mushrooms and cook for 8 minutes, stirring often until pan juices have evaporated. Sprinkle over the spice mix and toss to coat. Transfer to a bowl and set aside to cool 15 minutes.
2. Add beef mince, egg, breadcrumbs and parsley to the mushrooms. Use your hands to mix until well combined. Shape into 4 patties, place onto a tray and refrigerate 1 hour if time permits (this helps pattie hold together as being cooked).
3. Pre-heat barbecue plate on medium heat. Spray both sides patties with oil and cook 5-6 minutes each side or until cooked through.
4. Spread both sides of rolls or buns with aoli, place pattie on base, top with salad leaves and sandwich with roll or bun top.

Mushroom & Sausage Skewers

Serves: 8

- 2 tbsp olive oil
- 2 tbsp Brazilian Spice Mix
- 400g button mushrooms, trimmed
- 12 spicy chipolata sausages
- Olive oil cooking spray
- Steamed basmati rice & avocado salsa, to serve

1. Combine the oil and spice mix in a shallow dish. Add mushrooms and stir to coat. Cover and set aside for 30 minutes, turning mushrooms occasionally.
2. Meanwhile, place sausages in a saucepan. Cover with cold water and cook over medium heat for 5 minutes until water comes to simmer point. Remove pan from the heat and stand covered for 5 minutes. Drain and set sausages aside to cool (they should feel firm).
3. Cut sausages into half crossways. Thread mushrooms and sausages alternately onto bamboo skewers.
4. Pre-heat a barbecue plate on medium-high heat. Spray skewers lightly with oil and barbecue for 10 minutes, turning often until mushrooms and sausages are golden. Serve with rice and avocado salsa.

Brazilian Style Barbecue Mushroom Recipes

BBQ Mushroom & Prawn Hotcakes

Serves: 8

- 2 tbsp olive oil
- 400g button mushrooms, chopped
- 2-3 tbsp Brazilian Spice Mix
- 1 1/3 cups self-raising flour
- 1 1/4 cups milk
- 2 eggs
- 1 cup shredded English spinach
- 16 cooked medium king prawns, peeled, deveined, chopped
- 1 bunch chives, thinly sliced
- Olive oil cooking spray
- Thick natural yoghurt & mixed salad leaves, to serve

1. Heat oil in a large non-stick frying pan over high heat. Add mushrooms and cook for 8 minutes, stirring often until pan juices have evaporated. Sprinkle over the spice mix and toss to coat. Transfer to a bowl and set aside to cool for 15 minutes.
2. Sift flour in a large bowl. Whisk the milk and eggs together in a jug with a fork until well combined. Pour into the flour mixture and stir gently until smooth. Add mushrooms, spinach, prawns and chives. Stir gently to combine.
3. Pre-heat a greased barbecue plate on medium heat. Spoon about 1/2 cup of mixture per hotcake onto the barbecue plate. Cook for 4-5 minutes or until bubbles start to form on top. Spray lightly with oil then turn and cook a further 4 minutes until golden and cooked through.
4. Serve warm or at room temperature with yoghurt and salad leaves.



Brazilian BBQ Mushrooms with Eggs

Serves: 4

- 4 large flat mushrooms, thickly sliced
- 2 tbsp olive oil
- 1 tbsp Brazilian Spice Mix
- 2 chorizo sausages, chopped
- 4 eggs
- Toasted multigrain bread, to serve

1. Pre-heat a barbecue plate on high heat. Add the mushrooms and then drizzle over the oil. Barbecue for 3 minutes, turning often. Sprinkle over the spice mix and turn to coat.
2. Add the chorizo and barbecue for further 3-4 minutes, turning occasionally until mushrooms and chorizo are golden. Spread the mixture evenly over the plate.
3. Carefully crack the eggs over the top of the mushroom and chorizo mixture and cook for 2 minutes or until eggs are cooked to your liking.
4. Using a large flat spatula carefully lift 1 egg and a portion of the mushroom mixture onto serving plate and serve with toasted bread.