**Grilled Mushrooms with Charred Sourdough and Tarragon Aioli**

This simple dish is so delicious and works well at any time of day. You could also use portobello mushrooms, and feel free to add flavours to them before grilling. We think they work best grilled as they are, however, as there’s so much flavour in the aioli. You could also use a high quality shop bought mayonnaise for this, and add the garlic and tarragon.

**Serves:** 2

**Prep time:** 15 minutes

**Cook time:** 10 minutes

500g chestnut mushrooms

2 egg yolks

150ml oil

1 clove garlic, crushed or grated

1 teaspoon Dijon mustard

1 tablespoon lemon juice

Handful tarragon leaves, chopped

2 slices sourdough

Drizzle olive oil

First, make the aioli by combining the egg yolks and mustard in the bowl of a stand mixer with whisk attachment - you could also use a hand whisk. Begin adding the oil a drop at a time, whisking until completely incorporated before adding more. As the mayonnaise begins to thicken, begin adding the oil in a thin stream, until it’s all used up.

[add aioli on whisk pic]

Stir in the lemon juice, garlic, tarragon and some salt and pepper. The aioli will take quite a lot of salt.

[add aioli in bowl pic]

Toss the mushrooms in a little oil and salt.

[insert mushrooms salted pic]

Light two gas burners on the Jupiter Outback BBQ and set the heat to high. Once hot, thread the mushrooms onto skewers and grill them for 15-20 minutes, until soft and cooked through.

Drizzle the bread with olive oil and toast on the BBQ until lightly charred.

[insert sourdough and olive oil pic]

[insert mushrooms cooking pic]

Serve the mushrooms and toast with plenty of the aioli and a drizzle of extra olive oil, if you like.