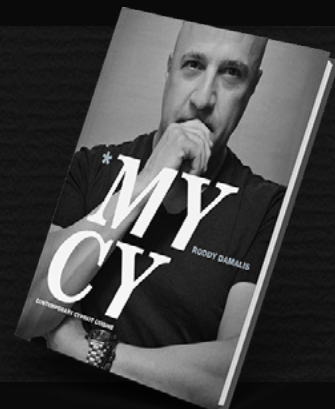




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# Portobello Mushroom Dip

## with Prosciutto Wrapped Crissini

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Preparation  
**60'**



Cooking Time  
**30'**



Serves  
**4**

## Ingredients

- 250 g or 3 large portobello mushrooms (thinly sliced) 2 cloves of garlic (finely chopped)
- 1 large white onion (thinly sliced)
- 1 cup chives or spring onion stems (thinly sliced)
- 2 tbsp olive oil
- 500 ml strained yoghurt
- Salt & cracked black pepper

### WRAPPED CRISSINI:

- 500g crissini (breadsticks)
- 100g sliced parma ham

## Execution

Saute the garlic & onion in olive oil, then add mushrooms, seasoning with salt & pepper. Cook for approx. 10' at medium heat. Remove from heat & allow to cool. Add yoghurt & chives then mix.

### WRAPPED CRISSINI:

Cut parma ham in half, lengthwise & wrap one piece around each crissini.