



# Roasted Portobello Mushrooms with Halloumi Cheese and Red Pepper Coulis

## Ingredients

- 4 large portobello mushrooms, stems removed
- 2 large red bell peppers, quartered, pith and seeds removed
- 4 tablespoons [Fustini's Sage and Wild Mushroom olive oil](#)
- 3 tablespoons [Fustini's 12 Year Traditional balsamic, divided](#)
- 1 teaspoon dried red pepper flakes
- 4 tablespoons [Fustini's Medium SELECT olive oil](#), divided
- 1 pound halloumi cheese, cut into 1/4-inch slices
- salt and pepper
- Basil Pesto
- 2 tablespoons pine nuts
- 2 lemons, thinly sliced

## Basil Pesto

- 5 cups basil leaves, tightly packed
- 4 garlic cloves, minced
- 2 tablespoons pine nuts
- 1/4 cup Parmigiano Reggiano, grated
- 1/3 cup [Fustini's Basil Crush olive oil](#)
- salt to taste

# Directions

## Step 1.

Preheat oven to 450 degrees. Combine Fustini's Sage and Wild Mushroom olive oil, 2 tablespoons Fustini's 12 Year Traditional balsamic, dried red pepper flakes and salt. Brush mushrooms and peppers with mixture and roast until they begin to brown, 10 minutes for mushrooms, and 15-20 minutes for peppers.

## Step 2.

Combine roasted peppers, 2 tablespoons Fustini's SELECT olive oil and 1 tablespoon 12 Year Traditional balsamic in a blender or food processor and blend to a smooth coulis. Season with salt and pepper. Brush halloumi slices lightly with 2 tablespoons of Fustini's SELECT olive oil and sear on a hot griddle or nonstick pan for 2 minutes per side or until golden brown. Slice mushrooms into 4 pieces.

## Step 3.

Divide roasted red pepper coulis among 4 plates. Alternate mushroom slices with halloumi on top of coulis on each plate. Drizzle with pesto, sprinkle with toasted pine nuts and garnish with thin slices of lemon.

## Step 4. Basil Pesto

Combine basil, garlic, pine nuts and cheese in a food processor. Chop coarsely using pulse setting. With the food processor running, slowly add Fustini's Basil olive oil in a steady stream until the mixture is smooth. Season to taste with salt.