

Antipasti skewers with bread and mushrooms

Preparation

1. Roast the bread in a pan, rub with garlic, drizzle with olive oil and cut into four pieces.

2. Cut the carrot into fine strips and the spring onions into pieces. Clean the mushrooms. Gently braise the vegetables in the pan for a few minutes. Season with the spices.

3. Alternate putting bread, carrots, mushrooms and spring onion on the skewer, and serve.





Ingredients

- 2 slices of Mestemacher ITALIAN organic spelt country bread
- 1 clove of garlic, halved
 - a little bit of olive oil
- 8 mushrooms
- 1 large carrot
- **2** spring onions
- **1 tsp.** dried oregano
- 1 tsp. paprika powder

salt and pepper according to taste

photo: Susanne Brauer, Kochmädchen