



Xtreme Breakfast Platter

NIBBLEDISH CONTRIBUTOR

Ingredients

- rockmelon
- prosciutto
- tomatoes
- sundried tomatoes
- boconccini
- cheddar
- smoked oysters
- portabello mushrooms
- parmesan flakes
- rocket
- assorted salad herbs
- mixed herbs
- butter
- garlic
- crackers
- chives

- pine nuts
- olive oil

- s&p

Instructions

Sorry about the picture quality. I have no camera therefore had to use my camera phone. Camera got stolen :(SAY WHAA--?? Anywho this is the breakfast platter to rival

all breakfast platters and is just oozing awesome. DO EET.

1. Cut rockmelon into slices, slice prosciutto into thin strips and twist them into curls, place on platter.
2. Throw rocket, pine nuts, assorted salad herbs, tomatoes, parmesan flakes, olive oil into a bowl mix it well then put it on the platter.
3. Turn on your grill, put crackers on a baking tray with different types of cheese on top, grill till cheese has melted, take out and put either smoked oysters and chives or sundried tomatoes and herbs. (put anything you want on them, that's just what I happened to have in the fridge)
4. Keep your grill on, place portabello mushrooms on baking tray, stuff it with whatever you like, I used a combination of prosciutto, mushrooms, cheese, rosemary, s&p and a small blob of butter. When cheese has melted and mushrooms are soft-ish, take them out and garnish with chives and a slice of tomato.

NOM NOW.