

## Starters

### ASPARAGUS AVOCADO MUSHROOMS



- 8 Large mushrooms, stalks gently twisted out
- 4 Fresh or tinned asparagus spears
- 1 Avocado
- Juice - 1 Lemon
- Optional: Dash or two of Tabasco sauce
- Freshly ground black pepper
- Grated cheese
- Sour cream and paprika to garnish

Arrange half the asparagus spears over mushrooms.  
Finely chop the remaining asparagus. Mash these with avocado, lemon juice, Tabasco and a little freshly ground black pepper.  
Pile into mushrooms, allowing mixture to sit slightly above level of the mushroom.  
Sprinkle over grated cheese and grill until bubbly.

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