

Father's Day

RECIPE KIT



MARINATED PORTOBELLO MUSHROOMS

Thyme Garlic

CORN ON THE COB

BBQ Butter

ASPARAGUS

Lemon Oil

(Serves 4) EASY ★☆☆☆

TIME: 30mins

METHOD

Marinated Portobello Mushrooms

1. Heat mushrooms in a pan for 4 minutes before serving.

Corn on the Cob

1. Coat the corn with half portion of the BBQ butter.
2. Roast corn in the oven at 180°C for 6 minutes.
3. Remove corn from the oven and coat them with remaining butter before serving.

Asparagus

1. Add water to a medium sized pot and bring it to a boil.
2. Blanch asparagus for 2 minutes then drain the water.
3. Dress with lemon oil before serving.

INGREDIENTS

Marinated Portobello Mushrooms	250g
Corn on the Cob, halved	4 pcs
BBQ Butter	100g
Asparagus	12 pcs
Lemon Oil	60ml

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!



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