

# Bruschetta with mushrooms and bacon

Total time **20 mins** 20 mins preparation time

## INGREDIENTS

4 portion(s)

<b>1</b>	ciabatta
<b>3 tbsp</b>	olive oil
<b>1.5 tbsp</b>	Kikkoman Teriyaki Sauce with Roasted Garlic
<b>300 g</b>	fresh mushrooms
<b>180 g</b>	bacon
<b>4 tbsp</b>	Kikkoman Teriyaki Sauce with Roasted Garlic
	black pepper
	optional: 180g cream cheese

## PREPARATION

### Step 1

Cut the ciabatta into slices about 1.5 cm thick. Preheat the grill. Mix the olive oil with the Teriyaki Sauce with Roasted Garlic. Spread the breads with the mixture and grill them for a few minutes until they are golden brown. Cut the mushrooms and the bacon into thin slices. Fry the bacon and the mushrooms in some olive oil until cooked through. Add the remaining Teriyaki Sauce with Roasted Garlic and some pepper. Pile everything on the ciabatta and serve them warm.