

MUSHROOMS STUFFED WITH DUXELLES



Ingredients (serves 4 people):

Mushrooms

8 large Paris mushrooms without the stalks

Salt to taste

Black pepper to taste

Duxelles

100 g finely chopped Portobello mushrooms

Finely chopped Paris mushroom stalks

4 finely chopped shallots

Chopped parsley to taste

2 tbsp unsalted butter

Black pepper to taste

Salt to taste

Preparation:

1. In a fry pan melt the butter.
2. Add the shallot and cook for 2 to 3 minutes.
3. Add mushrooms and stems and stir frequently until golden brown for approximately 5-8 minutes.
4. Season with salt and pepper to taste.
5. Add parsley to taste and set aside.
6. Wipe the mushrooms with a dry cloth to remove dirt.
7. Season with salt and pepper.
8. Stuff the mushrooms with the duxelles.



9. Preheat the oven to 180° C.
10. Place the mushrooms in a baking dish and bake for 15 minutes or until cooked.