Stuffed Portobello mushrooms, sun-dried tomato and basil gratin

Cuisine: **Italian**
Food category: **Vegetarian dishes**

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Company: Retigo

Program steps

Preheating: 200 °C

1	Combination	50 %	Termination by time	00:10 hh:mm	200 °C	100 %	
2	put the filling inside of the mushrooms						
	Golden touch				230 °C	100 %	

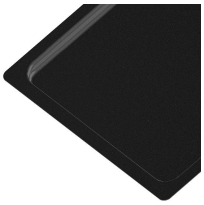
Ingredients - number of portions - 4

Name	Value	Unit
portobello mushrooms, cleaned, stalks removed	4	pcs
olive oil	30	ml
salt	1	g
black pepper	1	g
sun-dried tomatoes	200	g
cloves garlic, peeled, crushed	2	pcs
small bunch fresh basil	1	pcs
finely chopped fresh flatleaf parsley	1	g
1cm thick rounds mature goats' cheese	4	pcs
bunch watercress	1	pcs
bunch wild rocket	1	pcs
olive oil	15	ml
balsamic vinegar	5	ml

Directions

Preheat the oven to 200C, combi mode 50%.
Brush the undersides of the mushrooms with half of the olive oil, season with salt and freshly ground black pepper and place onto a Retigo snack GN container. Roast for 10 minutes, or until the mushrooms begin to soften. Remove from the oven and set aside.
Drain the soaked sun-dried tomatoes and place into the bowl of a food processor. Add the garlic, basil, parsley and the remaining olive oil. Blend to a rough paste, adding more olive oil if necessary to loosen the mixture. Season, to taste, with salt and freshly ground black pepper.
Spread a quarter of the paste inside one of the mushrooms and top with a slice of the goats' cheese. Repeat with the remaining stuffing mixture, mushrooms and goats' cheese.
Place the stuffed mushrooms back onto the Retigo snack and cook for 5 minutes, using Golden Touch function or until the cheese is golden-brown and bubbling.
To serve, mix the watercress and wild rocket together in a bowl and dress with the olive oil and balsamic vinegar.
Divide the salad among four serving plates, then place a stuffed mushroom on each plate and serve.

Recommended accessories



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