

# Mozzarella and cherry stuffed portobello mushroom

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## Consejo del chef

Serve and garnish with the vinegar glaze and chopped fresh chives.

## Raciones para 4

**3 gr** Fresh parsley

**1** Clove of garlic

**40 ml** Extra virgin olive oil

**250 gr** Portobello mushrooms

**80 gr** Mini mozzarella

**80 gr** Cherry tomatoes

Salt

Dry oregano

Balsamic glaze

Fresh chives

- 1 Chop parsley, garlic and olive oil finely with the help of a mincer. Remove the stems of the mushrooms and paint them with the previous dressing with garlic. Bake for 10 minutes at 180 °C.
- 2 Meanwhile, chop the stems and place them in a bowl together with the mini mozzarella and cherries, cut into quarters. Add salt, oregano to taste and toss well.
- 3 Remove the mushrooms from the oven and stuff them. Cook for 15 more minutes at the same temperature.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/champinones-rellenos-mozzarella-y-cherry/>

