

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 mozzarellas

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 mozzarellas 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

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

