

Stuffed Garlic Mushrooms

Serves 6 :

Preparation time : 15 minutes

Cooking time : 40 minutes

Ingredients :

- 25 g cepe mushrooms
- 2 medium potatoes
- 4 soup spoons of cream
- 25 g of butter
- 2 cloves garlic, finely chopped
- 25 g grated gruyere cheese
- 8 large mushrooms
- Finely chopped parsley to garnish

Gently fry cepe mushrooms and garlic in olive oil.

Cut the potatoes into small squares then boil in lightly salted boiling water for ten minutes, mash.

Add the cepes and mix together.

Melt the butter, allow to cool then add the cream, add to the potato mix, season to taste.

Take the stems of the large mushrooms, chop the stems finely and add to mixture.

Add the mixture onto the large mushrooms.

Sprinkle the cheese on top.

Place on a tray, cover with tin foil, cook in a preheated oven at 220 degrees centigrade for 15 minutes.

Garnish with parsley.

Top Tip:

- Very good as a vegetarian dish, you still can cook meat with it, according to your tastes.

