

STUFFED MUSHROOMS

INGREDIENTS:

12 large mushrooms (cleaned, with stems removed and set aside)
1 small onion, diced
1 clove of garlic, diced
1 small shallot, diced
1 small carrot, diced
12 mushroom stems, diced
1 stalk of celery, diced
½ bunch of parsley, chopped fine ¼ cup olive oil
½ stick of butter
¼ cup of good Sherry vinegar
½ cup Parmesan cheese, grated
1 cup of dried bread crumbs
Grated nutmeg
2 fresh farm eggs
¼ cup chicken stock
½ ricotta cheese
Salt & pepper to taste

PREPARATION:

In a large stainless steel skillet, melt 2 tablespoons of butter with ¼ cup olive oil. Put onions in and sauté slightly, adding all other chopped vegetables as onions begin to soften. Add ½ of your soup stock and ricotta cheese. Lower heat and stir.

Crack the two fresh farm eggs. Combine them with salt, pepper, grated nutmeg and parsley. Add your breadcrumbs and remove from heat. When cool, spoon the mixture into mushroom caps with a spoon. Place stuffed mushrooms on a buttered oven pan along with ¼ cup of soup stock.

Place mushrooms in a 350-degree pre-heated oven for about 20 minutes.