



GORGONZOLA STUFFED MUSHROOMS



QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 942 G

80 g	QimiQ Cream Base
450 g	Mushrooms
30 ml	Olive oil
15 g	White balsamic vinegar
3.5 g	Salt
1 g	Black pepper, ground
55 g	Statesboro gorgonzola, crumbled
8 g	Garlic, finely chopped
15 g	Spring onion(s), finely shredded
0.25 g	Cayenne pepper, ground
15 g	Dijon mustard
20 g	Bread crumbs
250 g	Minced beef

METHOD

1. Clean the mushrooms and remove the stems. Finely chop the mushroom stems, sauté and set aside.
2. Toss the mushroom cups in olive oil, white balsamic vinegar, salt and pepper and set onto a baking sheet ready for the filling.
3. Mix the QimiQ Sauce Base with the sautéed mushroom stems, most of the gorgonzola, the garlic, green onions, cayenne pepper, Dijon mustard and Panko. Fold in the ground beef.
4. Stuff the mushroom caps with the mixture and top with a little of the gorgonzola.
5. Bake in a preheated oven at 190 °C for approx. 15-20 minutes.