



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 Sauce 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 Green onion(s), finely shredded

0.25 g Cayenne pepper, ground

15 g Dijon mustard

20 g Bread crumbs

250 g Ground 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 380 °F for approx. 15-20 minutes.