

Mushrooms with Pea Milanese Stuffing

Ingredients

1 cup of leftover risotto Milanese
(see Risotto Milanese recipe pdf)
6 – 8 open cup mushrooms
½ cup of bread crumbs
½ cup parmesan cheese
1 cup passata (or homemade tomato
sauce)
1 beaten egg
Salt and Pepper to taste
1 handful of chopped parsley
Extra bread crumbs and extra cheese to
sprinkle over the top of mushrooms
Olive oil



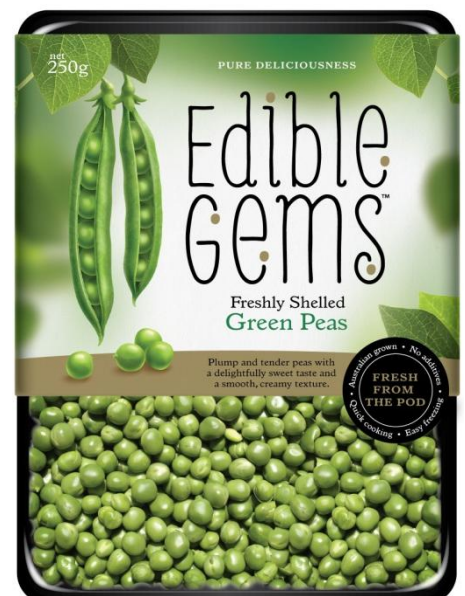
Instructions

Combine all ingredients into a large mixing bowl, and mix together thoroughly. Use an oven proof baking dish, coat base with small amount of olive oil. Remove stems from mushrooms, stuff with rice mixture, and place in baking dish. Sprinkle with bread crumbs, cheese and olive oil. Place in a 180 C oven, till slightly brown about 20 minutes, then loosely cover with foil and cook for further 20 minutes.

Serve hot or cold.

Can be prepared ahead of time and reheated.

Makes 6 large mushrooms or 8 medium mushrooms



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