

Baked Portabello Mushrooms

Serves 4



Ingredients

- 4 Portabello Mushrooms
- 100g butter – soft enough to mash
- 100g breadcrumbs
- 50g cheddar
- 50g parmesan
- small bunch chives
- small bunch parsley
- 4 cloves garlic – mashed or crushed

Method

Grate the cheese and put it into a mixing bowl with the butter, add the crushed garlic.

If you don't have a garlic crusher, I use a pestle and mortar with a little salt to give some friction.

Next chop the herbs, this can be done by ripping the leaves with hands or using the scissors. Add the herbs to the bowl and mix.

Finally add the breadcrumbs and give everything a final mix.

Take the stalk out of the mushrooms and stuff the filling into it. Do this gently so the mushroom doesn't break.

Cook at 200C for 15 mins until the breadcrumbs are golden and the cheese is bubbling.

This is a great filling to make with children, snipping herbs with scissors, mashing garlic and grating cheese.

**TWO
TEASPOONS**
COOKERY

