

STUFFED MUSHROOMS

Ingredients (For 2 people)

- For the stuffing:
- 10 g butter
- 2 cloves of garlic
- 1 onion
- 50 g shiitake mushrooms
- 80 g button mushrooms
- 1 bunch of parsley
- Salt and pepper
- 250 g ground veal
- To assemble:
- 8 whole button mushrooms
- Parmesan shavings
- 4 tbsp red lentils
- 2 dl liquid cream

Preparation:

Slice the onion and sweat it in a non-stick pan with a pat of butter.

Add the sliced shiitakes and button mushrooms as well as the chopped parsley. Season with salt and pepper and simmer for 10 minutes.

Delicately clean the 8 whole button mushrooms with a tea towel. Remove their stems and reserve them on a plate.

Mix the cooked mushrooms with the ground meat in a bowl, and stuff the whole mushrooms with the mixture.

Pour 4 tablespoons of lentils into 2 small baking dishes, place the mushrooms on top, and coat with a small amount of liquid cream.

Add a parmesan shaving to each mushroom. Cover and bake 30 minutes at 180°C. Serve with a green salad.

