

# STILTON STUFFED PORTOBELLO MUSHROOMS



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**SERVES: 4**

## INGREDIENTS

250g Portobello mushrooms • 200g button mushrooms • 100g stilton •  
100ml double cream • 15g chives • 70g fresh breadcrumbs • 1 tsp chopped sage •  
1 tsp chopped parsley • 2 tbsp olive oil • 1 small onion • Salt and freshly ground pepper to taste

## METHOD

Preheat the oven to 200°C • Remove the stems and peel the Portobello mushrooms with a small knife • Scrape the insides with a spoon • The aim is to make slightly more room for the filling • Grate three slices of bread without the crusts to make the breadcrumbs • Grate the stilton and keep for later • Chop the onion, the sage, the button mushrooms and the stems removed from the Portobello mushrooms • Sauté the onion in the olive oil and add the chopped mushroom seasoned with salt and pepper • Let the onion mix cool and blend with the cheese, breadcrumbs, cream, sage and chopped parsley, seasoning with salt and pepper - remember that the cheese is quite salty • Stuff the Portobello mushrooms with the filling • Bake for 10 minutes and serve warm with a little toast

## TIP

You can vary the seasoning, adding other spices, as long as you don't eclipse the mushroom and stilton flavour.