

Stuffed Mushrooms

Source: Michael D'Attilio

Ingredients

2 lbs Cremini (baby bella) mushrooms, divided

2 cups (6oz) mushroom stems (add heads if necessary)

1 cup (3.5oz) fine breadcrumbs

2 (~1.75oz) shallots, coarsely chopped

1/2 - 2/3 cup grated Parmesan cheese

1/2 tsp salt

1/8 tsp black pepper

3 tbsp olive oil

7 medium cloves garlic, roughly crushed (**Try 5**)

3 tbsp fresh parsley, minced

Instructions:

Preheat oven to 425 degrees F.

In a small skillet, roast garlic cloves in olive oil over medium-low heat until browned and fragrant, about 2 minutes. Add minced parsley and cook on low heat for an additional 30 seconds. Remove from heat and set aside until cooled completely.

While garlic mixture is cooling, remove the stems from the mushrooms and set caps aside. Using a kitchen scale, weigh the mushroom stems, removing stems or adding mushroom caps as necessary to reach a total of 6oz (about 2 cups).

Add garlic mixture, mushroom stems, breadcrumbs, shallots, cheese, salt, and pepper to the bowl of a food processor. Pulse food processor in one second intervals until stuffing is thoroughly pureed, about 20 pulses. Stuffing should be moist and mostly smooth.

Fill the mushroom caps with the stuffing, filling each cap minimally at first, and heaping extra stuffing as necessary. Place the mushrooms in a deep-sided roasting pan or baking dish. Fill the bottom of pan with ~3/4 cup hot water - just enough to cover the bottoms of the mushrooms

Bake mushrooms until they are crisp on top but tender and the juices are bubbling underneath, about 30 to 40 minutes. Serve hot.

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