



Tapas Cooking Class

Stuffed Mushrooms

Ingredients

- 44 large white mushrooms
- cup olive oil
- 2 medium onion – finely chopped (about 1 cup)
- 4 garlic cloves – finely chopped
- 6 to 7 ounces bread crumbs
- 2 ounces finely grated Pamigiano-Reggiano (1/2 cup)
- cup chopped fresh parsley

Method

Pre-heat the oven to 400 degrees.

Remove stems from mushroom caps (to create space for stuffing) and reserve stems. Sprinkle caps with a little salt. Put mushroom caps, hollow sides down, on a lightly oiled baking sheet and bake about 10 minutes, until mushrooms dry out slightly.

While mushroom caps are baking, finely chop mushroom stems. Then heat oil in a 12-inch heavy skillet over moderately high heat until hot, then sauté chopped stems with a pinch of salt, until golden, about 5 minutes. Add onion and sauté, stirring occasionally, until onion is golden, about 5 minutes. Add garlic and sauté an additional 30 seconds

Cool vegetables slightly, then add to bread crumbs along with cheese and parsley and toss well.

Turn mushroom caps over, then mound mushroom filling in mushroom caps, pressing gently (there will be some filling left over). Bake in the middle of oven until mushrooms are tender and stuffing is golden brown, about 20 minutes.

44 pieces