



## Stuffed mushroom cups with taleggio

By Miele

10 minutes

Preparation time

8 minutes

Cooking time

12 serves

Serves

## **INGREDIENTS**

12 small to medium Portobello mushrooms, stalks removed and chopped finely
125 ml (½ cup) olive oil
1 small brown onion, finely diced
1 celery stick, finely diced
½ cup sundried tomatoes, finely chopped
2 garlic cloves, crushed
40 g (½ cup) grated parmesan
1 tbsp chopped tarragon leaves,
? cup basil leaves, coarsely shredded
100 g Taleggio, sliced

## **METHOD**

- 1. Preheat oven on Fan Grill at 200°C.
- 2. Place the grilling and roasting insert into the universal tray and place cleaned mushrooms, stalk side up, on the insert. Drizzle with a little olive oil and season with ground pepper and salt and set aside.
- 2. Place 2 tablespoons of olive oil, onion, mushroom stalks and celery in a frying pan and sauté on medium-low heat, Induction setting 6, for 5-10 minutes or until vegetables soften.
- 3. Add the sundried tomatoes and garlic and cook for a few more minutes, then remove from heat.
- 4. Add the parmesan, tarragon and half the basil to the mixture and season with pepper. Salt will not be necessary as the Taleggio will be quite salty.
- 5. Pile the filling on the mushroom caps and top with Taleggio slices.
- 6. Place the tray in the oven on shelf position 4.
- 7. Cook for approximately 5-8 minutes, depending on the size of the mushrooms, until the cheese melts and the mushrooms are tender.
- 8. Transfer mushrooms to a serving plate, garnish with remaining basil and serve.

## **Hints & Tips**

- Any mushrooms can be used for this recipe instead of Portobello mushrooms.
- Make this dish vegan by substituting ground cashews for the parmesan and substitute the taleggio with vegan mozzarella.