

# Stuffed Portobello mushrooms, sun-dried tomato and basil gratin

Cuisine: **Italian**  
Food category: **Vegetarian dishes**






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Company: **Retigo**


Program steps


Preheating: 200 °C

1


 Combination


 50 %

 Termination by time

 00:10 hh:mm


 200 °C


 100 %




2

put the filling inside of the mushrooms

 Golden touch

 230 °C

 100 %

Ingredients - number of portions - 4		
Name	Value	Unit
portobello mushrooms	4	pcs
olive oil	30	ml
salt	1	g
freshly ground black pepper, ground	1	g
sundried tomatoes in oil	200	g
garlic cloves, finely chopped	2	pcs
basil	1	pcs
sprig of parsley	1	g
goat cheese	1	pcs
watercress	1	pcs
rocket leaves	50	g
olive oil	15	ml
balsamic vinegar	5	ml

Nutrition and allergens	
Allergens: 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	95.5 kJ
Carbohydrate	4.5 g
Fat	7.1 g
Protein	1.8 g
Water	0 g

Directions

Preheat the oven to 200°C, combi mode 50%.

Brush the undersides of the mushrooms with half of the olive oil, season with salt and freshly ground black pepper and place onto a Retigo snack GN container. Roast for 10 minutes, or until the mushrooms begin to soften. Remove from the oven and set aside.

Drain the soaked sun-dried tomatoes and place into the bowl of a food processor. Add the garlic, basil, parsley and the remaining olive oil. Blend to a rough paste, adding more olive oil if necessary to loosen the mixture. Season, to taste, with salt and freshly ground black pepper.

Spread a quarter of the paste inside one of the mushrooms and top with a slice of the goats' cheese. Repeat with the remaining stuffing mixture, mushrooms and goats' cheese. Place the stuffed mushrooms back onto the Retigo snack and cook for 5 minutes, using Golden Touch function or until the cheese is golden-brown and bubbling.

To serve, mix the watercress and wild rocket together in a bowl and dress with the olive oil and balsamic vinegar. Divide the salad among four serving plates, then place a stuffed mushroom on each plate and serve.

## Recommended accessories



Vision Bake