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Blue Cheese, Walnut Stuffed Mushrooms

Ingredients

4 large Portobello mushrooms 1 shallot
1 clove of garlic
4 single sprigs of fresh thyme
30g walnuts
1-2 tablespoons of olive oil
A large knob of butter
40g bread from a wholemeal loaf
120g blue cheese
Salt and freshly milled black pepper
Baby spinach and watercress
Cream cheese, gruyere and tomato stuffed mushrooms
A small bunch of chives
4 tablespoons of cream cheese
4 large Portobello mushrooms
120g grated gruyere cheese
60g bread
A small bunch of parsley
1 large tomato
Salt and freshly milled black pepper
A little olive oil
2 cloves of garlic
A large knob of butter
Baby spinach and watercress

Preparation

1. 1. Preheat the oven to 200 degrees, or 180 degrees fan oven. Lightly oil a baking tray.
2. 2. Wipe the mushrooms then pull out the stalks and chop them finely. Peel the shallot and the garlic then finely chop the shallot. Chop the walnuts, remove the leaves from the thyme sprigs and finely chop them too. Turn the bread into breadcrumbs.
3. 3. In a small pan, melt the butter with a tablespoon of olive oil over a low heat, then gently cook the chopped shallot and crushed garlic for 2-3 minutes. Add the chopped mushroom stalks and the thyme, cook for another minute or two then turn off the heat.
4. 4. In a bowl, stir together the breadcrumbs and the shallot mixture then crumble in the blue cheese. Add three quarters of the chopped walnuts, season well with salt and pepper and mix well. Spoon a quarter of the mixture into each mushroom, then sprinkle the remaining walnuts on the top. Drizzle with a little olive oil and bake for about 15 minutes.
5. 5. Serve each mushroom with a garnish of baby spinach and watercress.

Cooks Note

There are a myriad of recipes for stuffed mushrooms, many of them including cheeses of different varieties. It’s not surprising that they are so popular as they make great starters, easy to have ready to pop in the oven, or a delicious but simple meal when served with a crisp salad and crusty or garlic bread.

Try filling your mushrooms with strong blue stilton cheese, walnuts and thyme for savoury flavour and crunch, or, for a milder taste and creamy consistency, mushrooms stuffed with cream cheese, gruyere, fresh tomatoes, chives and parsley.

Both recipes will serve 4 people.