Posted on 21 April 2016

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Cream Cheese Stuffed Mushrooms

Ingredients

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. Wipe the mushrooms and remove the stalks. Chop the chives and mix them in a bowl with the cream cheese then spoon it into the base of the mushrooms, dividing it equally.
2. 3. Grate the gruyere cheese. Turn the bread into breadcrumbs. Finely chop the parsley. Skin and chop the tomato into small pieces. Mix the cheese, bread, tomato and three quarters of the parsley in a bowl then season well with salt and black pepper. Spoon the mixture into the mushrooms, on top of the cream cheese and chives.
3. 4. Peel and crush the garlic then cook it gently in the butter for 2-3 minutes. Drizzle a little over each mushroom then bake for about 15 minutes.
4. 5. Sprinkle with the remaining parsley and 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.