



Stuffed Portobello mushrooms



Categoria

Receitas de Natal



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



100ml of Gallo First Crop
2019-2020

- 8 small Portobello mushrooms
- 100g of bacon cubes
- 50g of chopped sultanas
- 50g of chopped peeled almonds
- 1 tea cup of rice flour
- 1 tea cup of potato flakes
- 1 egg
- 1 tea cup of mayonnaise
- To taste: ground pink pepper

Method of preparation

1

Start by removing the mushroom stems and chopping them.

2

Then, braise the bacon with the mushroom stems and add the almonds and the sultanas.

3

Stuff the mushrooms with the previous mixture.

4

Bread each mushroom, passing it through egg flour, beaten egg and, lastly, potato flakes.

5

Fry the mushrooms in olive oil.

6

Serve them together with a mayonnaise drizzled with Gallo First Crop 2019-2020 olive oil and a pinch of pink pepper.



Dicas do Chef

This appetizer is an excellent option for those who avoid or cannot consume gluten, as it only uses rice flour and potato flakes to bread the mushrooms.

Produtos utilizados



First Crop 2019-2020

Extra Virgin Premium Olive Oil



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