



Mrs Crimble's Herb-Stuffed Mushrooms with Goats Cheese



Serves 10 – 12

You will need:

10 - 12 large cup-shaped mushrooms
Mrs Crimble's stuffing mix
4 tomatoes chopped
60ml (4 tbsps.) Vegetable oil
300ml (3/4 pint) hot/boiling water
Goat's cheese 10 – 12 slices (2 x150g packs)

For the top:

Grated parmesan
Olive oil

A large shallow ovenproof dish

Baking instructions:

1. Preheat the oven to 180 C / 350 F / Gas 4
2. Remove the stalks from the mushrooms and chop them finely.
3. In a large bowl mix together the stuffing mix, chopped mushroom stalks, chopped tomatoes. Season to taste.
4. Add the oil and water and mix together.
5. Put the mushroom caps in the dish. Add a slice of goat's cheese then fill each cap with the stuffing mix.
6. Sprinkle with parmesan cheese and drizzle with olive oil. Cover the dish with foil and bake in the oven for 40 - 45 minutes or until the mushrooms are tender.
7. Serve with a crisp green salad of rocket, cucumber and tomatoes. Redcurrant sauce is also delicious served as an accompaniment

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