

STUFFED MUSHROOM CAPS

INGREDIENTS

8 (2 to 2 1/2 inch in diameter (white mushrooms), approximately 1 pound
3 tablespoons butter
4-5 spring onion steps, white parts only, finely diced
1/4 cup pancetta, finely diced
1 clove of garlic, minced
1/3 cup panko bread crumbs
salt and pepper to taste
cayenne pepper (optional)
1/2 cup shredded mozzarella

DIRECTIONS

Preheat the oven to 350F.

Rinse the mushroom thoroughly under tap water without submerging them and pat dry immediately. Carefully hollow out the inside of the caps of the mushrooms, saving the stems.

Slightly salt the caps and put a small dice of butter in every cap (save 1 tablespoon). Place them in a baking dish and bake for 10 minutes. Let cool for 5 minutes.

Meanwhile, chop the spring onions, garlic, pancetta and mushroom stems. In a frying pan over medium heat, melt the rest of the butter, add the pancetta and the vegetables. Season with salt and pepper and sauté for 10 minutes, stirring occasionally. Remove the filling from heat, mix in the panko and allow to cool for 5 minutes.

Carefully spoon the mixture evenly into the mushroom caps.

Return the stuffed mushroom to the oven for 10 minutes, until the filling begins to brown. After 10 minutes, sprinkle over cheese and return to oven, this time under the broiler, for an additional 3-5 minutes, careful to watch so the cheese does not burn.

Let mushrooms cool slightly before serving.