

Mushroom stuffed with chorizo and roasted pine nuts |

Recipe for 12 tapas

Description

Small bites served hot and stuffed with chorizo, roasted pine nuts, garlic, parsley and Monterey Jack cheese.

Note

Monterey Jack is a soft-rind cheese made from pasteurized cow's milk originally from California. You can substitute cheddar in this recipe.

Ingredients

For the stuffed mushrooms

- 24 Unit(s) Button mushrooms
- 60 Gr Spanish chorizo
- 75 Gr Shallot
- 1 Clove(s) Garlic
- 4 Sprig(s) Parsley
- 30 Ml Pine nuts
- 100 Gr Monterey jack cheese

- Salt and pepper
- Olive oil

Preparation

- Preparation time **50 mins**
- Preheat your **four** at **450 F°**

General preparation

Remove stems from mushrooms and chop finely. Finely chop the chorizo. Finely chop the shallot and parsley. Grate the Monterey Jack.

Mushrooms preparation

In a hot pan, drizzle some olive oil and fry the mushrooms on both sides to obtain a slight caramelization. Remove mushrooms from pan and place them on a plate covered with paper towels, cavity facing downward to drain them.

Stuffing preparation

In same skillet saute the shallot, mushroom feet and chorizo. Cook for 4-5 minutes. Add chopped garlic, chopped parsley and pine nuts. Season with salt and pepper to taste.

To serve

Fill out the buttons with chorizo mixture. Sprinkle with cheese. Cook the mushrooms in the oven for 5-6 minutes to melt the cheese. Serve hot.

Bon appétit!