

Mushroom gratin *(Appetizers)*



Preparation

Remove the mushroom stems and their gills from under the cap, and set them aside. Chop the stems and the remains of the mushrooms. Add the chopped parsley stalks and the breadcrumbs to prepare the gratin mixture. Then add a dash of white wine and olive oil to the gratin so that it becomes grainy but moist. Then add salt and half a clove of crushed garlic. Fill the upside down mushroom caps with the gratin mixture, and place in a roasting pan or baking dish. Place in the oven for 20 minutes at 180 °C and then for the last 10 minutes under the grill.

Tips

Do you fancy making a really successful mushroom gratin? Then choose fairly large mushrooms that are also fairly firm, so that they can easily hold the filling.

Trivia

If you don't want to throw away the stems of your mushrooms, keep them and use them sautéed to make a lovely pasta sauce.

Information

Preparation 20 minutes

Total Time 20 minutes

Serves X Serves 3 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Champignons mushrooms 400 grams

Parsley 30 grams

Breadcrumbs 50 grams

White wine 100 millilitres

Oil