

APPETIZERS

STUFFED MUSHROOMS†

(GEFÜLLTE PILZE)

- 10 large mushrooms
- 1/3 cup onions (finely diced)
- 1 tablespoon olive oil
- 2 tablespoons shredded Parmesan
- 4 tablespoons breadcrumbs (plain)
- 4 tablespoons whipping cream
- 1 tablespoon parsley (chopped)
- salt, pepper, paprika

Wash the mushrooms. Gently remove the stem and set the tops aside. Dice all the stems fine. Heat oil and sauté onions on medium high until glassy. Add the diced stems and sauté about 3 to 4 minutes, turning them so they don't burn. Turn the heat to low and add breadcrumbs, 3 tablespoons whipping cream and parsley. Mix well and season with salt, pepper and paprika. Remove from the heat. Place the mushroom tops upside down on a greased cookie sheet. Fill each top with the mixture. Drizzle the last tablespoon of whipping cream over the filling and sprinkle the Parmesan cheese over each mushroom. Bake in a preheated oven at 400° for 20 minutes. You can also use this recipe as a complete meal if you double the ingredients and serve with salad and bread.

Makes 10 mushrooms

