

Stuffed mushrooms, ricotta cheese, pecans, pickles, onions and parsley |

Recipe for 12 tapas



Description

Small hot bites stuffed with ricotta cheese pickles, onions and pecans.

Note

The breadcrumbs are not necessary, but will add texture and absorb some of the excess liquid.

If your mushrooms are small, count 2 per person.

Ingredients

For the onions

- 1 Unit(s) Red onion
- 200 Ml Water
- 125 Gr Sugar
- 200 Ml White vinegar

- Salt and pepper
- Olive oil

For the mushrooms

- 24 Unit(s) Button mushrooms
- 150 Gr Ricotta
- 1 Unit(s) French shallot
- 1 Clove(s) Chopped garlic
- 10 Unit(s) Pecan nuts
- 1 Pinch(es) Sea salt flakes
- 3 Turn(s) Freshly ground black pepper
- 2 Sprig(s) Parsley
- 50 Gr Breadcrumbs

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **450 F°**

General preparation

Remove the stems from the mushrooms and chop finely. Finely chop the shallots and parsley. Chop the garlic and crush the pecans.

Preparation for the mushrooms

Place the heads of the mushrooms on a baking sheet with parchment paper. Cook for about 8-10 minutes. Remove from the oven and turn them to be bottom side up. Once stuffed abundantly, return to the oven for about 15 minutes.

Preparation for the onions

Slice the red onions.

Preparation for the stuffing

Cook the shallots in a pan, add the mushroom stems and garlic. Let cool. In a bowl, combine your ricotta mixture and add the mushroom and shallot stuffing once cooled. Add the parsley and pecans. Stuff your mushroom caps and sprinkle with breadcrumbs to finalize if you wish.

To serve

Place three mushroom heads aligned on a bed of salad with chopped pecans. Garnish with pickles and onions.

Bon appétit!