

Baked Mushrooms Funghi ripieni al forno

A simple and delicious appetizer great to start a meal or to simply accompany a glass of Sirocco white wine during a “happy hour”.

Cooking tips: always use plain breadcrumbs and then season it yourself, avoid the prepared one since it contains preservatives, not good for your body. Also it tastes better.



Cooking time:

Preparation 10 minutes

Difficulty: Very Easy

Cooking: 20 minutes

Serves: 4

Ingredients:

8 mushrooms

2 tablespoons chopped parsley

4 small chopped garlic cloves

1 egg beaten

2 oz. Sirocco white wine
8 tbsp of Extra Virgin Olive Oil (EVOO)
½ teaspoon Sea Salt

4 tablespoons plain breadcrumbs
2 large tomatoes peeled and chopped
Hot pepper

Directions:

Separate the stems from the caps of the mushrooms, wash gently and chop them.

In a frying pan, put 3 tablespoons of EVOO, garlic, parsley, tomatoes and sauté for a few minutes, add the white wine and let it evaporate.

Add the plain breadcrumbs, sea salt, hot pepper and mix.

Peel the mushrooms.

In a baking pan, spread 2 tablespoons of the EVOO and place the mushrooms, pour the rest of the EVOO inside the mushrooms, put a spoonful of the mix inside the mushrooms and then pour over the beaten egg on top of each of them.

Bake for 15 – 20 minutes at 350°F.

Serve warm with a glass of Sirocco - Grillo.

Buon appetito!

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