

Stuffed King Trumpet Mushrooms with Parmesan and Breadcrumbs



**Miette Culinary Studio
Chef Paul Vandewoude**

INGREDIENTS:

1 cup fresh flat-leaf parsley leaves, chopped
¼ cup plain dried breadcrumbs
¼ cup grated Parmesan cheese
Grated zest of 1 lemon (about 1 tablespoon)
Coarse salt and fresh ground pepper
12 King Trumpet Mushrooms

PROCEDURE

Preheat the oven to 400 degrees. In a small bowl, mix the parsley, breadcrumbs, Parmesan, and zest. Season the mixture with ¼ teaspoon each salt and pepper.

Divide the parsley mixture into 12 mounds. Carefully make a hole in the stem of the mushrooms with the back of the wooden spoon, stuff the stem with the parmesan mixtures. Roasted in oven for 15 – 20 minutes.

(Serves 12 people)