

## BAKED MUSHROOMS STUFFED WITH GORGONZOLA AND PECORINO

*Funghi al forno ripieni di gorgonzola e pecorino*

### SERVES 6

6 large Portobello mushrooms  
2 tablespoons fresh white breadcrumbs  
1 garlic clove, peeled and chopped  
4 tablespoons chopped fresh flat-leaf parsley  
2 tablespoons freshly grated pecorino cheese  
70g Gorgonzola dolce cheese, cut into small cubes  
5 tablespoons extra virgin olive oil, plus extra for greasing

Portobello mushrooms have a robust, meaty texture making them excellent for roasting, baking and stuffing. Available year round, they are simply the larger, more mature form of the common cultivated white or chestnut mushroom. I've used Gorgonzola dolce here - a sweeter, milder version of Gorgonzola from Lombardy and Piedmont - but any blue cheese would be fine, and Parmesan is the best substitute for pecorino. Serve with a crisp green salad for a light lunch or with grilled fish.

1. Preheat the oven to 180°C/gas mark 4. Wipe the mushrooms clean with a cloth. Cut off and finely chop the stalks. Put them in a bowl and add the breadcrumbs, garlic, parsley, pecorino and Gorgonzola. Mix well to combine.
2. Brush a little oil on the bottom of a baking sheet and arrange the mushrooms on it. Spoon the stuffing into the mushroom caps, gently packing the mixture down with the back of a spoon.
3. Drizzle over the oil and bake for 15 minutes or until the crumbs are golden.

