

HAZELNUT AND BLUE CHEESE STUFFED MUSHROOMS

SERVES: 24 bites

INGREDIENTS

24 button mushrooms
1/2 cup blue cheese
1/4 cup chopped hazelnuts
2 tablespoons fresh chives
2 tablespoons cream cheese
Salt and pepper to taste

METHOD

1. Preheat oven to 375°F.
2. Clean mushrooms with damp paper towel. Avoid washing to prevent waterlogging. Carefully remove stems, use small spoon to create a neat cavity. Finely chop mushroom stems.
3. Filling Preparation: Toast hazelnuts in dry skillet (3-4 minutes), chop hazelnuts after cooling. In mixing bowl, combine chopped mushroom stems, softened blue cheese, cream cheese, chopped hazelnuts, finely chopped chives, salt and pepper to taste, mix until well combined.
4. Stuffing and Baking: Arrange mushroom caps on parchment-lined baking sheet. Fill each cap generously with mixture, bake 15-20 minutes (look for golden-brown tops and mushrooms should release some moisture). Let cool for 5 minutes before serving.