



Baked Stuffed Mushrooms

Serves 4

ingredients

1 ciabatta or sourdough loaf, sliced and toasted
4 large field mushrooms
100g/4oz creamy blue cheese such as Gorgonzola or Blue d'Auverne
50g/2oz walnuts, chopped
4 fresh thyme sprigs
25g/1oz butter, sliced



process

1 Preheat the oven to 200C/fan180/gas 6. Remove the stalks, wipe the mushrooms and place on a baking tray.

2 Chop the stalks and mix with the cheese and walnuts. Fill the cavity of each mushroom with the mixture then top each with a sprig of thyme and slices of butter.

3 Bake for 10 minutes until the cheese has melted and the mushrooms are tender. Serve immediately with green salad leaves and freshly toasted ciabatta or sourdough slices.