

Pesto Stuffed Mushrooms

Makes 12 Servings

Yield: 24 pieces

The Silver Chef Cookbook
Appetizers/Hors d'oeuvres

Recipe developed by Greg Strahm

If use larger baby bella mushrooms you can serve two per guest as a first course.



24 medium cremini mushrooms, stems removed and reserved
2 tablespoons olive oil
1 medium shallot, quartered
splash marsala, to deglaze pan

2/3 cup panko crumbs, can be seasoned
1/2 cup gorgonzola cheese, crumbled
1/2 cup pesto Genovese
1/2 cup Parmigiano-Reggiano, grated

Preheat oven to 425°F

1. Place shallot and mushroom stems in food processor and pulse till chopped.
2. In a medium sauté pan heat oil over medium high heat.
3. Add shallot and mushroom mixture to pan and sauté until lightly browned and liquid is evaporated.
4. Deglaze pan with marsala, remove from heat and place in a bowl to cool slightly.
5. Add 2/3 cup Panko (or regular bread crumbs), crumbled cheese, and pesto. Stir to incorporate.
6. Fill mushroom caps with a heaping teaspoon of the filling.
7. Mix Parmigiano-Reggiano with remaining 1/3 cup panko and sprinkle over top of mushrooms.
8. Bake for 20 minutes or until the tops are golden brown.
9. Remove from oven and serve.