



## Stuffed Portobello mushrooms



*Categoria*

Receitas de Natal



*Tempo de preparação*

Médio



*Dificuldade*

Fácil



*Custo*

Low



*Com quem?*

With family



*Nº de pessoas*

4 pessoas

### Ingredientes



100ml of Gallo First Crop  
2019-2020

- 8 small Portobello mushrooms
- 100g of bacon cubes
- 50g of chopped sultanas
- 50g of chopped peeled almonds
- 1 tea cup of rice flour
- 1 tea cup of potato flakes
- 1 egg
- 1 tea cup of mayonnaise
- To taste: ground pink pepper

### Method of preparation

1

Start by removing the mushroom stems and chopping them.

2

Then, braise the bacon with the mushroom stems and add the almonds and the sultanas.

3

Stuff the mushrooms with the previous mixture.

4

Bread each mushroom, passing it through egg flour, beaten egg and, lastly, potato flakes.

5

Fry the mushrooms in olive oil.

6

Serve them together with a mayonnaise drizzled with Gallo First Crop 2019-2020 olive oil and a pinch of pink pepper.



#### Dicas do Chef

*This appetizer is an excellent option for those who avoid or cannot consume gluten, as it only uses rice flour and potato flakes to bread the mushrooms.*

#### *Produtos utilizados*



*First Crop 2019-2020*

Extra Virgin Premium Olive Oil



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