



# STUFFED GIANT MUSHROOMS

Large mushrooms served as a main dish stuffed with lamb sausage, wilted spinach, sun dried tomatoes, cream cheese and a toasted mealie rice and herb crumble.

YIELD: 4 servings

PREP TIME: 15 minutes

COOKING TIME: 25 minutes





## Lamb Stuffing

250g Cream cheese  
240g Sundried tomatoes (packed in vinaigrette)  
¼ cup Pecorino cheese, finely grated  
4 Spring onions  
4 Lamb sausages  
4 large Portabella mushrooms  
3 tablespoons Olive oil (divided)  
½ teaspoon Salt  
¼ teaspoon Freshly ground black pepper  
2 cups Baby spinach

## Mealie rice Crumble

1 cup Mealie rice, soaked in water overnight and partially cooked  
4 tablespoons Pecorino cheese, finely grated  
1 teaspoon Dried mixed herbs  
Salt and pepper to taste  
½ cup Butter, chilled and chopped

### Prepare the stuffing:

Preheat the oven to 200°C and place the rack in the top half of the oven.  
Remove the cream cheese from the refrigerator and let it come to room temperature. Drain the sundried tomatoes and slice thinly. Grate the pecorino cheese. Chop the spring onion. Fry the lamb sausages in a pan until cooked and golden brown. Set aside to cool. Remove the stems from the portobello mushrooms, use a spoon and scrape out the gills from the mushroom cap to make place for the filling. Brush the tops and insides of the mushrooms with olive oil and season with salt and pepper. Place the mushrooms on a lined baking sheet, stem down and roast until just beginning to soften, about 10 minutes. Make the filling by heating 1 tablespoon of olive oil in a large pan over medium heat. Add the spring onions and sauté until softened, about 1-2 minutes. Add the baby spinach and toss until just wilted, about 1 minute. Remove the pan from the heat and add the cream cheese into the pan, stir until it just melts and coats the spinach. Stir in the sundried tomatoes. Remove the casings from the lamb sausages and crumble the meat. Add to the spinach and cheese mixture. Remove the mushrooms from the oven and flip the mushrooms over with a flat spatula. Divide the filling evenly among the mushroom caps, then sprinkle with the mealie rice and herb crumble. Roast the mushrooms until they are tender, and the mealie rice crumb starts to brown and become crispy about another 10 minutes. If necessary, place under the grill to crisp up for 2-3 minutes.  
Garnish with fresh herbs and lemon wedges. Serve with crispy bread and a garden salad.

### Prepare the crumble:

Mix the soaked and partially cooked mealie rice, Pecorino, dried herbs and seasoning in a bowl. Rub in the butter using your fingers until the mixture resembles fine breadcrumbs.

