

Stuffed Mushrooms with Dilmah Sencha Green Tea



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- Sub Category Name
Food
Savory
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



Sencha

Ingredients

Stuffed Mushrooms with Dilmah Sencha Green Tea

- 200ml strong Dilmah Sencha Green Tea
- 12 large Mushrooms
- 1 small chopped Onion
- 20g Butter
- 60g chopped Walnuts
- 60g chopped Hazelnuts
- 60g Bread crumbs



- 120g Mozzarella (sliced)

Methods and Directions

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- Melt the butter and add in the chopped onion
- Chop the mushroom stalks and add into the pan along with the nuts
- Finally add the cheese and bread crumbs to create a smooth paste
- Fill the mushrooms with the paste
- Place the stuffed mushrooms in an oven at 160°C for approximately 12 minutes
- Serve with a sour cream sauce