

## 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

### Stuffed Mushrooms with Dilmah Sencha Green Tea

- 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