





# Stuffed Mushroom

Stuffed Mushroom- a perfect appetizer

3 Portions    succeed easily  up to 25 Min.



## Ingredients:

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200 g Mushrooms (Approx. 10)  
30 g Onions (chopped)  
30 g Carrot (chopped)  
30 g French Beans  
30 g Spring Onions  
30 g Green Bell Pepper  
30 g Red Bell Pepper  
30 g Yellow Bell Pepper  
15 g Zucchini  
15 g Green Chillies  
1 tsp Dried Oregano  
1 tsp Basil  
1 tsp Thyme  
15 g Mozzarella Cheese  
150 g Refined Flour  
Milk (100ml)  
2 tbsp Dr. Oetker FunFoods Veg  
Mayonnaise Garlic  
1 tsp Dr. Oetker FunFoods Chillico  
2 - 4 g Micro Herbs

- 1 Pair the mushrooms of identical sizes
- 2 In a mixing bowl, add chopped carrot, chopped onion, green beans, chopped spring onions, green, red & yellow bell peppers and chopped zucchini
- 3 Add 1 tsp green chilli, season with herbs oregano, dried basil, thyme, salt to taste & 2 tbsp garlic mayonnaise. Stir & mix the filling, add mozzarella cheese
- 4 Stuff the mushrooms with the filling, seal the mushroom pairs together and hold by a toothpick. Dust these mushrooms with refined flour, dip them in a batter of refined flour and roll in bread crumbs
- 5 Crisp fry the mushrooms in medium hot oil only for 3 to 4 minutes.
- 6 Cut the mushrooms at the centre and serve as suggested