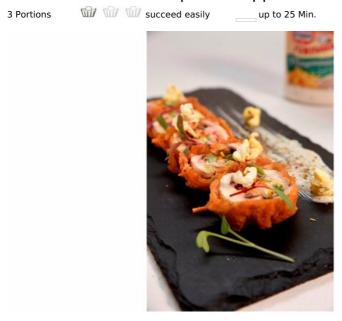


Dr. Oetker India Pvt. Ltd.

Stuffed Mushroom

Stuffed Mushroom- a perfect appetizer



- 1 Pair the mushrooms of identical sizes
- In a mixing bowl, add chopped carrot, chopped onion, green beans, chopped spring onions, green, red & yellow bell peppers and chopped zucchini
- 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

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 Mozarella 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

