Cheesy mushrooms stuffed with herbs

Serves 4
Large flat portabello mushrooms are great for this dish as they hold a lot of stuffing!



- 4 large flat mushrooms
- A thick slice of bread - granary is nice
- 75g grated cheese
- 2 tbs butter
- 2 cloves of crushed garlic
- Salt and black pepper
- 1 tbs each of finely chopped rosemary, tarragon and oregano
  (try oregano hot and spicy if you have some)

Wipe the mushrooms and cut out their stems with a sharp pointed knife. Put them into a food processor with the bread, garlic, herbs and seasoning. Blend until chopped but not totally pulverised.

Preheat the grill to high and put the mushroom tops into a shallow baking tray.
Put a tsp of butter into each mushroom and spread across the surface.
Cook under the grill for about 5 minutes.
Then pile in the breadcrumb mix and divide the grated cheese between the 4 mushrooms.

Return to the grill for another 3 – 4 minutes until the cheese is golden and bubbling,
and the filling is well heated through.