

Stuffed mushroom with basil pesto & Gouda cheese

by **Chef Guntas**

Serves: 4

Preparation time: 30 minutes

Cooking time: 30 minutes

INGREDIENTS

250g	Stuffed mushroom		Netherlands 
60g	Basil pesto		Italy 
80g	Gouda cheese		Netherlands 
15ml	Azeite de Trás-os-Montes	 PDO	Portugal 
50g	Feta cheese	 PDO	Greece 
2g	Sea salt		
6g	Oregano		
1	Garlic Clove		
1.5g	Pepper		
114g	Cherry Tomatoes		



Chef Guntas Sethi's life is an odyssey of flavors. Chef Guntas embarked on a transformative journey, earning her Diploma de Patisserie from the prestigious Le Cordon Bleu in London. Today, she stands as a luminary in the culinary realm. Chef Guntas Sethi's culinary creations are a testament to her dedication, a harmonious blend of art, science, and an unyielding passion for cooking.

DIRECTIONS

PREPARATION

- 01 Toss halved cherry tomatoes with olive oil, garlic, oregano, salt, and pepper.
- 02 Clean stuffed mushrooms, remove stems and gills. Brush with olive oil, fill with pesto, top with roasted tomatoes & feta cheese. Bake for 20 minutes, then garnish with basil, Gouda cheese & cook it on the pan.

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