



Halloumi and Pesto Stuffed Portobello Mushrooms

Overview

Difficulty: Easy

Serving: 4

Preparation Time: 30 minutes

Cooking Time: 20 minutes

Ingredients

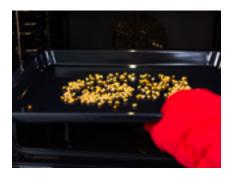
Pesto Mixture:		Mushrooms:	
100g	Basil Leaves	8	Large Portobello Mushrooms
80g	Corn Oil	250g	
30g	Pine Nuts - Roasted		Halloumi Cheese - Sliced
10g	Garlic	4	Tablespoons Butter - Softened
60g	Parmesan Cheese - Grated	To Taste	Rock Salt
5g	Salt	To Taste	Cracked Black Pepper
5g	White Pepper Powder	To Garnish	Parsley
1kg	Ice Cubes		

Methods

Step 1Pre-Heat oven to 200°C in 4D Hot Air mode.



Step 2Roast pine nuts for about 6 minutes until they turn slightly brown and fragrant and set them aside.



Step 3

In a large pot, boil water with salt. Once water boils, blanch the basil leaves for 1 minute. Chill the blanched basil leaves in ice-cold water for 2-3 minutes (It is not necessary to use all 1kg of ice, but make sure that water is ice cold so that leaves do not discolour).





Step 4

Squeeze excess water from the blanched basil leaves, and then blend them with the roasted pine nuts, corn oil, garlic, 30g of the parmesan cheese, salt and pepper using a Hand blender until they form a paste.











Step 5Slice Halloumi cheese.



Step 6

Remove stems from the Portobello mushrooms, lay them out on a baking tray and brush the mushrooms generously with softened butter.







Step 7

Spread 1 tablespoon of pesto paste on each mushroom and then, stuff mushrooms with the sliced Halloumi cheese.







Step 8

Bake for about 10 minutes in the oven using 4D Hot Air mode till slightly brown and sprinkle on the rest of the Parmesan cheese.









Step 9

Continue baking for another 5 minutes in Grill mode on the top rack and garnish with some rock salt, freshly cracked black pepper and parsley.







