



Halloumi and Pesto Stuffed Portobello Mushrooms

Overview

Difficulty: Easy

Serving: 4

Preparation Time: 30 minutes

Cooking Time: 20 minutes

Ingredients

Pesto Mixture:

100g	Basil Leaves
80g	Corn Oil
30g	Pine Nuts - Roasted
10g	Garlic
60g	Parmesan Cheese - Grated
5g	Salt
5g	White Pepper Powder
1kg	Ice Cubes

Mushrooms:

8	Large Portobello Mushrooms
250g	Halloumi Cheese - Sliced
4	Tablespoons Butter - Softened
To Taste	Rock Salt
To Taste	Cracked Black Pepper
To Garnish	Parsley

Methods

Step 1

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



Step 2

Roast 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 5

Slice 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.

