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## Stuffed mushrooms with feta cream

### Ingredients

- ♥ 9 large champignons or portobello mushrooms (see tips)
- ♥ 200 g feta cheese
- ♥ 2 dl crème fraîche
- ♥ 6 cloves of garlic, pressed
- ♥ ground salt and pepper
- ♥ dried oregano



### Instructions

Hollow out the mushrooms by removing the stems, and place them in an ovenproof dish.

Put feta cheese, crème fraîche, pressed garlic cloves, ground salt, and pepper in a bowl.

Mash the filling together with a fork.

Distribute the filling in the mushrooms (yes, I like to fill them to the brim... ☐☐).

Sprinkle a bit of dried oregano on top.

Place the mushrooms in the middle of the oven at 200°C for about 15-20 minutes (depending on the size of the mushrooms).

Serve freshly made!

### Tips

♥ It is meant to have a lot of garlic in this feta cream. ☐ I use pressed garlic and not finely chopped because pressed garlic distributes more evenly in the feta cream.

♥ Mushrooms vary in size, so it also varies how much filling you can fit into each mushroom. You may well need more than 9 mushrooms to use up all the filling. As I mentioned, I like to fill the mushrooms all the way to the brim so that there is a lot of filling in each mushroom. Feta cream that you might have left over can be stored in the refrigerator and used as a salad dressing, as a vegetable dip, or similar.

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