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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