

Baked mushrooms stuffed with minced meat topped with Almdammer



Up to 15
min.



Normal



Zubereitung

1. Mix the minced meat well with the ingredients and season to taste.
2. Remove the stalks from the mushrooms and place on a baking sheet with the opening up.
3. Stuff the minced meat into the mushrooms and cover with **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices**.
4. Cook the mushrooms in a charcoal barbecue with indirect heat at 200°C for about 15 minutes.

Zutaten



For 4 people:

- 24 large mushrooms
- 2 x 125 g **GOLDSTEIG Wafer-Thin Almdammer Cheese Slices**
- 200 g minced beef (fat)
- 1 egg yolk
- 1 tsp mustard
- Sweet paprika
- Bread spice
- Curry
- Pepper
- Rock salt
- Garlic puree
- Lemon zest
- A few breadcrumbs

