

*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

