

## Mushrooms stuffed with Almdammer and Bambini Mini Mozzarella



Up to 15  
min.



Simple



Vegetarian



### Zubereitung

1. Remove the stalk from the mushrooms, season with salt, pepper and garlic puree.
2. Stuff them with the **GOLDSTEIG Almdammer** cut into cubes, pumpkin seeds, **Bambini Mini Mozzarella** from **GOLDSTEIG** and the strawberries cut into quarters.
3. Grill the mushrooms in a closed charcoal barbecue or oven at 160°C for about 10 minutes.

**TIP:** Garlic puree: Puree a peeled garlic clove with olive oil using a blender and store it in the fridge in a preserving jar with lid. As a result, you will always have garlic puree to hand.

### Zutaten



#### For 4 people:

- 12 large mushrooms
- 100 g **GOLDSTEIG Almdammer** Cheese Block
- 1 pack of **GOLDSTEIG Bambini Mini Mozzarella**
- 4 strawberries
- 12 g roasted pumpkin seeds
- Salt, pepper and garlic puree

