

Mushrooms stuffed with Almdammer and Bambini Mini Mozzarella



Up to 15
min.



Simple



Vegetarisch



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

