

Large roasted mushrooms with Chèvrerousse d'Argental



Informations

People : 4

Preparation : 20 min.

Cooking time : 25 min.

Ingredients

- 200 g de Chèvrerousse d'Argental
- 4 large Paris mushrooms (button mushrooms)
- 2 red onions
- 5 cl of olive oil
- 10 g of sugar
- Herbs from Provence
- A few leaves of tarragon
- Fine salt, freshly ground pepper

Preparation steps





1. Preheat the barbecue to 200°C.
2. Peel and slice the onions.
3. Caramelize the onions with a drizzle of olive oil on the barbecue's plancha. Season with sugar, Herbs from Provence, fine salt and freshly ground pepper. Transfer to a heat-resistant dish.
4. Meanwhile, clean the mushrooms with a clean cloth and remove the stems.
5. Generously fill the inside of the mushrooms with Chèvrerousse. Drizzle with olive oil. Season with fine salt and freshly ground pepper.
6. Place the stuffed mushrooms on the bed of caramelized onions.
7. Put on the plancha of the barbecue and close the lid. Cook for 20 minutes.
8. Serve hot, garnished with a few leaves of tarragon.