

## Sperrin Blue Cheese

### & Beetroot Stuffed Mushroom

Cooking Time: 20-25mins

Serves: 2 main course / 4 starter

#### Ingredients:

- 4 large flat mushrooms e.g. portabello
- 4 slices Sperrin blue cheese
- 70-85grams Panko bread crumbs
- Teaspoon Olive oil
- 160grams Beetroot Pickle



#### Preparation:

1. Preheat oven to 190°C
2. Lightly oil oven proof baking dish. Remove stems on mushrooms and place top down on pan.
3. Put 2 tablespoons of beetroot pickle into each mushroom.
4. Place slice of Sperrin Blue onto each mushroom.
5. Sprinkle breadcrumbs over the mushrooms.
6. Drizzle each mushroom with olive oil.
7. Place into preheated oven at 190°C for approximately 20-25 minutes (depending on mushroom size) until mushrooms are cooked through and the crumbs are golden brown.
8. Serve with a side salad.

## SPERRIN BLUE

