

*Taste is in our nature*



## **Hot button mushrooms with brie**

*Choose tiny mushrooms that are just a mouthful, as these will drip if they are bitten into.*

*As they are served, advise guests that they should be popped into the mouth whole as they are inclined to be juicy.*

*Save the stalks to be used in other mushroom dishes, stock or stuffing.*

### **INGREDIENTS:**

- 125g very small, even-sized button mushrooms
- 60g brie, chilled

### **DIRECTIONS:**

Preheat the oven to 180°C.

Wipe the mushrooms with paper towel and carefully remove the stalks.

Place the mushrooms, cavity side up, in an ovenproof dish and drop small amounts of chilled brie into the cavities.

Cook for a few minutes until the cheese has melted and the mushrooms are still firm.

Serve warm.

*Tassie mushrooms are  
mushroomier.*

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