

Stuffed Mushrooms with Pancetta - Hot

Recipe By : UCLA Conference Center
Serving Size : 12
Categories : Appetizers

Amount	Measure	Ingredient	Preparation
12	each	Crimini Mushrooms 1.5"-2" wide	
1	ounce	Butter	
3 1/2	tablespoons	Pancetta, finely diced	
3/4	cup	Shallots, chopped	
1 1/2	teaspoons	Fresh Sage, chopped	
	dash	Crushed Red Pepper Flakes	
1/2	cup	Crimini Mushroom, chopped	
1/2	cup	Fresh French Bread Crumbs, coarse chop	
1/3	teaspoon	Salt	
1/3	teaspoon	Black Pepper	
3 1/2	tablespoons	Granna Padanna Parmesan, shredded	
1/2	ounce	Butter	
1 1/2	tablespoons	Extra Virgin Olive Oil - for drizzling	

1. Remove the mushroom stems, trimming the very bottom portion of the mushroom and chopping up the rest for the stuffing mixture.
2. Heat a saute pan over medium heat for one minute. add the first portion of butter, when it has melted, add the pancetta and cook until it starts to render some of its fat, about 2-4 minutes.
3. Add the shallots, sage and the red pepper flakes; cook gently until the shallots are tender, about 4-6 minutes (reduce the heat if the shallots begin to brown)
4. Stir in the chopped mushroom and the salt and pepper. Cook stirring frequently, until the mixture is tender, about 3 minutes.
5. Add the remaining portion of butter, when it has melted, transfer the mushroom mixture to a bowl and stir in the breadcrumbs and once it has cooled the parmesan cheese.
6. Butter a baking pan large enough to hold the mushrooms on one layer. Arrange the mushroom caps onto pan.
7. Stuff the mushrooms with a rounded tablespoon of filling, The filling should form a tall mound.
8. Drizzle the mushrooms with olive oil and bake mushrooms in 375-degree oven for 10-15 minutes. Transfer to a platter and serve warm.

Notes : Recipe yields 1 mushroom per portion.

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