

Stuffed Mushrooms with Picandou spread



Informations

People : **4** Preparation : **30 min.** Cooking time : **8 min.**

Ingredients

- 1 Picandou Cuisine & Création spread
- Mushrooms
- Walnuts

Preparation steps

- 1. Remove the stalk of the mushroom with a sharp knife and finely dice it. Set the caps aside.
- 2. Chop the walnuts and mix with the Picandou Cuisine & Création and chopped mushrooms.
- 3. Fill the mushroom caps with the preparation and grill on the barbecue for about 8 minutes.

? Tips and Ideas: Use other vegetables for the filling, such as peppers, courgettes or tomatoes.

