

Grilled mushrooms with Brie de Meaux AOP



Informations

People : 4

Cooking time : 20 min.

Ingredients

- 200 g Brie de Meaux AOP Dongé Bio
- 4 large mushrooms
- 1 spring onion
- 15 g pine nuts
- 5 cl olive oil
- 3 small sprigs of fresh thyme
- Table salt, pepper

Preparation steps

1. Wipe mushrooms with a clean cloth. Remove stalk and scoop out black parts with a spoon.



2. Preheat barbecue to 200°C.
3. Put each mushroom in an oven-proof ramekin. Peel and finely chop spring onion.
4. Stuff mushrooms with a little chopped onion and some large cubes of cheese.
5. Season with table salt and pepper.
6. Sprinkle with some pine nuts and thyme flowers.
7. Place under barbecue hood and cook for around 20 minutes.
8. When mushrooms are cooked, serve with a nice green salad and some pieces of raw mushroom.

? **Tip:** You might want to add a few smoked lardons and crusty croutons.