



Stuffed Mushroom

NIBBLEDISH CONTRIBUTOR

Ingredients

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- 10 Black mushroom medium size

 (soak and remove the stalk)
- 2 cloves of garlic (chopped)
- 2 Tbsp of Chinese cooking wine or white wine

The Filling

Cut the mushroom stalk finely

- 1 Hardboiled egg (diced)
- 5 bunch of spinach (cut finely)
- 2 stripes of streaky bacon (cut to small pieces)
- ½ cup of shredded white and red cheddar cheese
- 5 cloves of garlic (finely chopped)
- 2 cup of minced pork/chicken

Seasoning on the meat (leave it for 2 hrs)

1 tsp salt

1 tsp sugar

1 tsp black pepper

2 Tbsp light soy sauce

1 Tbsp water

Finely chopped garlic

Instructions

Method:

1) Prepare the mushroom

Heat the pan and add some cooking oil.

Stir fry the garlic for 2 minutes. Put in the mushroom, wine and let it boil for 20 min. Dish the mushroom out and let it cool before add in the filing

2) Prepare the filling

Stir fry the bacon until it's crispy and put aside.

Stir fry the meat until cooked and then add in the finely chopped spinach and the finely cut mushroom stalk. Stir fry until all are well mixed.

Dish out the meat and let it cool.

3) Stuffed the mushroom

Scope some of the cooked meat onto the mushroom

Add some eggs and then some bacon

On top add 3 to 4 shredded cheddar cheese

Once all mushrooms are filled, prepare the steamer and put in the mushroom. Steam the mushroom for 15 min.