Mushrooms in the Nest

NIBBLEDISH CONTRIBUTOR

Ingredients

Filling:
300 gr. small size mushrooms
125 gr. butter
200 ml. heavy cream
salt
fresh parsley, coarsely chopped

Nests:
6 medium size potatoes, boiled and mushed
1 egg
1/4 cup butter, melted
80 ml. milk (skim, soy or rise)
50 gr. Parmesan cheese, fresh grated
1 tsp salt

more:
100 gr. Provolone cheese, shredded
1/2 tsp red paprika
1/3 tsp black paper
1/2 tsp dry oregano

Instructions

Prepare the filling:

Pour the butter into a large saucepan and pour over low heat. Wash the mushrooms and slice them. When the butter is melted, add the mushrooms, cover and cook, stirring occasionally until are soft and lightly brown. Add the heavy cream, the parsley and salt. Cover again and cook about 5-7 minutes more or until the heavy cream is reduced in half.
Turn on the oven to 180°C. Line a baking sheets with a cooking paper or lightly spray a little muffin cups.
In a large mixing bowl combine the mushed potatoes with the melted butter, the egg, the milk, the Parmesan cheese and the salt. Stir with a wooden spoon to combine well. Pour this mixture into the pastier bag and squeeze a medium size circles onto the prepared paper or into the muffin cups covering evenly the sides of the cups. Fill the whole of the nests with the filling mixture. Cover well with the shredded Provolone cheese, sprinkle with red paprika, black paper and dry oregano.
Pour in the preheated oven and bake about 20-25 minutes, until the cheese melts and the potato nests are lightly brown.
Remove from the oven, allow to cool about 3-4 minutes and very carefully remove the nests from the cups or from the baking sheets. Pour into a serving dish and serve warm.

This recipe is gluten free.