# Cheese Filled Portobello with Red wine & Chocolate

NIBBLEDISH CONTRIBUTOR

## Ingredients

Portobello

Brie cheese

red bell pepper

orange bell pepper

green bell pepper

echalote

olive oil

For the sauce:

Red wine

70 % Cacao Chocolate

sugar

Dark Roux

Chocolate Truffle

## Instructions

1.cut into small pieces the  cheese  and the peppers and the echalote

2.sautee thebell peppers and the echalot  on some olive oil and let the mixture cool down a little before mixing with the cheese

3. fill the portobello mushrooms with the mixture and put in a  plate an cook in the over for about 15 minutes.

For the sauce:

Put the red wine in a cacerole and gradually add the chocolate and  sugar  then the roux  to get the desired point