



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 the bell 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 and cook in the oven for about 15 minutes.

For the sauce:

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