

# CHAMPIGNONS FARCI

## STUFFED MUSHROOMS

Prepared by: Nancy Kenner, November 2017

Source: Mastering the Art of French Cooking

12 fresh mushroom caps 2 to 3 inches in diameter, stems removed  
2 to 3 tablespoons melted butter  
A shallow, lightly buttered roasting pan  
Salt and pepper  
3 tablespoons finely minced onions  
2 tablespoons butter  
1 tablespoon oil  
3 tablespoons minced shallots or green onions  
Stems from the mushroom caps, finely minced and squeezed in a towel to extract their juice  
Optional: ¼ cup Madeira  
3 tablespoons fine, white, dry bread crumbs  
¼ cup grated Swiss cheese  
¼ cup grated Parmesan cheese  
4 tablespoons minced parsley  
½ teaspoon tarragon  
Salt and pepper  
2 to 3 tablespoons whipping cream  
2 tablespoons melted butter

Preheat oven to 375 degrees. Brush the mushroom caps with melted butter. Place them, hollow-side up, in the roasting pan. Sprinkle lightly with salt and pepper.

Saute the onions in butter and oil from 3 to 4 minutes without browning. Then add the shallots or green onions and mushroom stems. Saute over moderately high heat, stirring frequently. After 6 to 8 minutes, the mushroom pieces should begin to separate from each other and brown lightly. Season to taste with salt and pepper.

Add the optional Madeira and boil in down rapidly until it has almost entirely evaporated. Off the heat, mix in the bread crumbs, cheese, parsley, tarragon, and seasonings. A spoonful at a time, blend in just enough cream to moisten the mixture but keep it sufficiently stiff to hold its shape in a spoon. Correct seasoning.

Fill the mushroom caps with the stuffing. Top each with a pinch of cheese and drops of melted butter. May be done ahead to this point.

Bake in upper third of preheated, 375-degree oven for 15 to 20 minutes, or until caps are tender and stuffing has browned lightly on top.

*Nancy's Notes: These were time consuming but I would make them again.*

