MUSHROOMS WITH SPICY NAZARETH CHEESE SAUCE



Instructions:

Finely chop the shallots and chilli pepper and simmer in 50 g butter with pepper and salt

Make roux with 50 g butter, 50 g flour, 1/2 litre milk, lemon juice, pepper and salt

Add the shallot and chilli pepper to the roux, as well as the cheese and stir until you obtain a smooth mass

Take the stems off the mushrooms and sprinkle with lemon juice

Cut the carrots in pieces and cook al dente

Also cook the courgettes al dente

Take the peel off and the seeds out of the tomato and cut into pieces

Sizzle the mini maize in a grill pan

Now fill the mushrooms with the tiger prawns, the carrots, the courgettes and tomato dices

Sprinkle with olive oil and put in the oven under the grill for a few minutes until the prawns change colour

Serve: first a good spoonful of cheese sauce, then the stuffed mushroom and finish with the baked maize and some coriander and toast bread

Serves:

4 people

Recipe type:

Entree

Difficulty:

4
