

Zucchini stuffed with mushrooms, Ricotta, green onion whistles - Virtual Workshop

Version

Recipe for 2

Description

Italy is knocking at our doors.

Zucchine ripiene con finferli.

Note

You can always replace the zucchinis with eggplants, careful though, the cooking time will be longer.

Ingredients

Stuffed zucchinis

- 1 Small Zucchini
- 1 Small Yellow zucchini
- 6 Unit(s) Button mushrooms
- 80 Gr Dried porcini mushroom
- 100 Gr Ricotta
- 1 Clove(s) Chopped garlic
- 1 Tbsp Breadcrumbs
- 1 Unit(s) Green onion

- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **60.00 mins**
- Preheat your **Oven** at **400.00 F°**

To prepare before class

Ingredients

Make sure all of your ingredients are measured and ready.

Finely chop the garlic, wash the mushrooms with a damp clean rag if they are dirty.

Wash the zucchinis with cold water.

Material

1 cutting board, 1 chef knife, 1 pairing knife, 1 baking sheet, 1 anti adhesive pan, 1 pair of tongs and 1 wooden spoon.

Prep with the chef

Finely mince the green part of the green onion diagonally and the white part in small pieces (rings).

Slice the mushrooms finely.

Cut the zucchinis in half, vertically.

Cooking the zucchinis

Salt and pour some olive oil on the zucchinis, sear them in a frying pan on high heat, for about 2 minutes.

Place them on the baking sheet, cook them in the oven for 8 minutes approximately, depending on their size.

Slightly dig into the zucchinis to make room for the stuffing.

The stuffing

In the same frying pan, sauté the mushrooms on high heat in some butter and oil, add the garlic and cook it for 30 seconds with the green onion rings. Then turn off the heat.

Add in the Ricotta cheese and half of the bread crumbs, mix gently, taste and rectify the seasoning.

Fill the interior of the zucchinis with the stuffing, sprinkle some bread crumbs over them with small pieces of butter.

Send in the oven until the butter melts.

Bon appétit!