Stuffed Portobello Mushrooms

Pair with Elouan Pinot Noir

Ingredients:
- 6 portobello mushrooms
- 2 cups hen of the woods mushrooms, rough chopped
- 4 cups button mushrooms, rough chopped
- 2 cups oyster mushrooms, thinly sliced
- 1 can of chickpeas (approximately 14-16 ounces), drained
- 3 shallots, rough chopped
- ½ cup white wine
- Splash of Brandy
- 8 cloves of garlic, chopped
- 1 tbsp dried or fresh thyme
- ¼ cup parsley
- ¼ cup chives, minced
- Edible flowers for garnish
- 2 tbsp olive oil
- Salt and pepper to taste

Instructions:
- Preheat oven to 400 degrees.
- Remove the stems from the portobello mushrooms and spoon out the inside gill (saving the latter).
- Place the portobello mushrooms cap-side-up onto a baking sheet, season with salt and pepper and roast in the oven for 10 minutes.
- In a saute pan over medium/high heat, cook olive oil, shallots, garlic, salt, and pepper.
- Once translucent, add rough chopped mushrooms and the insides of the portobello mushrooms previously saved and continue cooking.
- Temporarily remove from the stovetop to add white wine and brandy, then return to the heat and add dried thyme. Continue sauteing until all moisture is released and the ingredients begin to bind.
- In a food processor, add in the stovetop mixture along with chickpeas and pulse it until overall texture is chopped and even in size. Taste and season accordingly.
- Turn the portobello mushrooms cap-side-down on your baking sheet and fill with the mixture from your food processor. Drizzle will olive oil and sprinkle with salt and pepper, then put back into the oven for another 10 - 15 minutes (depending of your oven)
- Arrange stuffed mushrooms onto a serving dish and garnish with crispy fried mushrooms, parsley, chives, and edible flowers.

Tips:

- This dish can be served at room temperature, though if you'd like to serve warm: reheat in an oven set to 250 degrees for 10 minutes just before serving. Add garnishes after reheating.

Tools Needed:
- Baking sheet
- Saute pan
- Knife & cutting board
- Food Processor
- Oven
- Stovetop