

Glamorgan crumble mushrooms



Glamorgan cheese (made with milk from a rare breed of cattle known as Gwent) was traditionally used to make the vegetarian sausage but Caerphilly is now commonly used instead. The mixture in this recipe is used to fill mushrooms and makes a delicious vegetarian meal.

Serves 4 | **Prep** 10 minutes | **Cook** 15 minutes

Ingredients

4 large field mushrooms
2 tablespoons rapeseed oil
75g fresh breadcrumbs
75g Caerphilly cheese, grated
1 tablespoon parsley, finely chopped
½ onion, finely chopped
black pepper
1 egg, beaten

Method

- 01** Wipe the mushrooms and cut the stalk. Drizzle a little oil over each one and place in an ovenproof dish.
- 02** Chop the mushroom stalk finely and add to the remaining ingredients (apart from the egg) in a large bowl.
- 03** Add half the beaten egg and mix well until the mixture starts binding together. Add more egg if it's too dry.
- 04** Divide the mixture between the mushrooms and bake at 200°C/Gas 6 for 12-15 minutes until the cheese has melted and the mixture is golden. Serve with salad.