Stuffed mushrooms with minced meat

(Gefüllte Champignons mit Hackfleisch)

https://www.lecker.de/gefuellte-champignons-mit-hackfleisch-130394.html

Preparation time: 45 Min. Waiting time: 10 Min.

Ingredients for 4 persons:

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1 onion
1□2 bundle parsley
12 large mushrooms
250 g steak mince
2 tbsp breadcrumbs
pepper
1 tsp sweet paprika
1□2 tsp salt
1 egg (size M)
Butter for greasing the baking dish
200 ml single cream
optional: 1 tbsp soy sauce
optional: mustard
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Preparation:

1. Peel the onion and finely dice. Wash parsley, pluck leaves from the stems and finely chop. Brush mushrooms, break out stems, cut off the dry cut edge and finely chop stems.
2. In a bowl, thoroughly mix the minced meat, breadcrumbs, onions, half of the parsley, pepper, paprika, salt, mustard, egg and chopped mushroom stems in a bowl. Let rest for 10 minutes.
3. Grease a large baking dish with butter, put the hollowed-out mushrooms in it. Form 12 balls from the chopping compound with wet hands and put them in the mushrooms. Cook in a preheated oven (top/bottom heat: 180 °C/fan: 160 °C) on wire rack in middle of the oven for 10 minutes.
4. In the meantime, mix cream with soy sauce and pour into the baking dish. Bake for about 15 minutes at the same temperature.
5. To serve, sprinkle mushrooms with the rest of the parsley. Serve with bread or rice.

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Last update: **2026/05/31 22:35**