

Woodland CHICKEN MUSHROOMS



Ingredients

Fresh Chicken Mince
Large Field Mushrooms
Smoked Streaky Bacon
Verstegen Stroganoff Burger Mix
Verstegen Chasseur Sauce
**Verstegen Sliceable Mushroom
Sauce**
**Verstegen World Grill French Garden
Pure**
**Verstegen Decoration Blend
Rotterdam Pure**
Fresh Rosemary (Garnish)
Fresh Thyme (Garnish)

Method

Remove the stalk of mushroom and brush the inside of the mushrooms with the Verstegen French Garden World Grill then top with a slice of the Verstegen Sliceable Mushroom Sauce.

Make the stroganoff chicken burger meat and place over the top of the stuffed mushroom making a dome shape.

Wrap the stuffed mushrooms with a slice of smoked streaky bacon and brush the whole mushroom in the Verstegen French Garden World Grill.

Place a bed of the Verstegen Chasseur Sauce into a smooth wall foil and top with two of the stuffed mushrooms then garnish with the Verstegen Decoration Blend Rotterdam and fresh herbs.

Cook at 180°C for 25/30 minutes, ensure food is piping hot before serving.



Verstegen adds that extra something.

