

## CHAMPIÑONES RELLENOS DE MORCILLA DE BURGOS (BLACK PUDDING STUFFED PORTOBELLO)

### INGREDIENTS

2 large portobello mushrooms (or one per person and recalculate below)  
7 tablespoons olive oil  
1 small onion, finely minced  
1 garlic clove, crushed  
3 tablespoons chopped parsley  
Salt and black pepper to taste  
1/2 pound black pudding  
12-14 small tomatoes, roughly chopped

### DIRECTION

Preheat the oven to 1375F.

Cut the stems out of the mushrooms and roughly chop. Heat a tablespoon of the oil in a small saucepan and gently fry the shallots and mushroom stalks for 5 minutes. Stir in the garlic and parsley. Drizzle a teaspoon of olive oil over each mushroom and season lightly. Set in oven for 10 minutes to pre-cook a little bit.

Peel away the skin from the black pudding and chop or crumble into small pieces. Mix with the tomatoes and pile on to the mushrooms. Spoon the shallot mixture on top and drizzle with the remaining oil. Bake for 20 minutes or until the mushrooms are tender. Serve immediately.