

Boursin-Stuffed Mushrooms

Ingredients

- 450 g (1 lb) white, brown, or cremini mushrooms (stems removed and saved)
- 1 package (150 g / 5 oz) Boursin cheese, garlic & fine herbs flavor
- 1 small shallot (or ¼ onion), finely minced
- 1 tbsp butter (for the filling)
- 1 tbsp butter (for the topping)
- 2 tbsp breadcrumbs (plain or panko)
- 1 tbsp chopped fresh parsley, plus more for garnish
- Salt and pepper, to taste

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. Wipe the mushrooms clean, remove the stems, finely chop them, and place the caps on the prepared sheet.
3. Melt 1 tbsp butter in a small skillet over medium heat, then sauté the chopped stems and shallot until softened and lightly golden.
4. Let the mixture cool slightly, then stir it with the Boursin cheese and parsley in a bowl, seasoning lightly with salt and pepper.
5. Spoon the filling into each mushroom cap so it sits just above the rim.
6. Melt the remaining 1 tbsp butter and toss the breadcrumbs in it, then sprinkle a little over each stuffed mushroom.
7. Bake for 15–18 minutes, or until the tops are crisp and lightly golden and the mushrooms are tender.
8. Garnish with parsley or flaky salt and serve warm.

Note & Storage

- Any Boursin flavor works (garlic & herbs, shallot & chive, or black pepper).
- For extra crunch, broil 1–2 minutes at the end to brown the tops.
- Baby portobello mushrooms make slightly larger bites.
- Store leftovers in an airtight container in the refrigerator for up to 2 days.
- Reheat in a 350°F (175°C) oven for 5–8 minutes until warmed through and crisp on top again.