

# Funghi Cremini Farciti

Ginger Bryant

Inspired by an event Ginger attended in Santa Ana, CA at Antonello Ristorante

42 fresh cremini mushrooms, large  
2 tablespoons fresh breadcrumbs  
2 tablespoons chopped fresh spinach  
3 ounces prosciutto, finely chopped  
2 tablespoons golden raisins, finely chopped  
2 tablespoons toasted pine nuts, finely chopped  
3 tablespoons crème fraîche  
2 tablespoons white wine  
Salt and pepper to taste  
½ cup grated cacio cavallo cheese

Preheat the oven to 400° f. Lightly oil a heavy baking dish or two to snugly hold the mushrooms in a single layer.

Trim off the rough base of each mushroom stem, then remove the stems and chop finely. In a large bowl, combine the chopped stems, raisins, pine nuts, the bread crumbs, spinach, ham, crème fraîche, ½ teaspoon salt and ¼ teaspoon pepper. Mix together thoroughly. The mixture should hold together in clumps. If it seems dry, add more crème fraîche.

Put the mushroom caps, stem sides up, in a steamer basket set over simmering water. Cover and steam until tender and glossy, about 3 minutes. Lift out the basket allowing any moisture to drain and let cool.

Spoon a generous teaspoon of the ham mixture onto the stem side of each mushroom cap and smooth it into an even, rounded mound. Place the mushrooms, stuffing side up, in the prepared baking dish(s). Drizzle the wine around the edges of the dish(s) and sprinkle each cap with about 1/8 teaspoon of the cheese.

Bake uncovered until golden, about 30 minutes. Let cool for 5 minutes and serve warm or at room temperature, garnished with more cheese.