Method

- Preheat oven to 180* C (350* F) Fan.
- Remove the stems from the mushrooms and finely chop. Transfer to a bowl.
- Use a spoon to remove the black part of the mushrooms and add them to the bowl.
- Place a pan over heat and add some olive oil.
- Add the mushrooms and sauté on both sides.
- Add pepper, salt, cognac, butter and thyme.
- Transfer to a baking pan and bake for 15 minutes.
- Place a pan over heat. Add the olive oil, coarsely chopped onion, finely chopped garlic, mixture from bowl, salt and pepper. Sauté until golden.
- Add the spinach and cook for 10 minutes, until all of the moisture evaporates. Remove spinach from heat.
- Add the finely chopped dill and lemon zest.
- Remove mushrooms from oven and stuff with the filling.
- Add the goat cheese and cook under broiler for 5-10 minutes, until the cheese turns golden.
- Serve with fresh basil leaves, lemon zest, pepper and olive oil.

Ingredients

- 500 g spinach, leaves
- 500 g portobello mushrooms
- 4 tablespoon(s) olive oil
- salt
- pepper
- 50 g brandy
- 2 tablespoon(s) butter
- 4-5 sprig(s) thyme, fresh
- 1 onion, dried
- 1 clove of garlic
- dill
- zest, of 1 lemon
- 200 g goat cheese

To serve

- basil, fresh
- zest, of 1 lemon
- pepper
- olive oil

Διατροφικός πίνακας

Nutrition information per portion

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<th></th>
<th>Calories (kcal)</th>
<th>Total Fat (g)</th>
<th>Saturated Fat (g)</th>
<th>Total Carbs (g)</th>
<th>Sugars (g)</th>
<th>Protein (g)</th>
<th>Fibre (g)</th>
<th>Sodium (g)</th>
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<td>24%</td>
<td>55%</td>
<td>3%</td>
<td>9%</td>
<td>34%</td>
<td>30%</td>
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