

# Stuffed mushrooms with ham and cream cheese

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## Ingredients

- 1 Fresh mushrooms (package (larger, tighter ones))
- 70-100 g Ham (about (favorite cooked or smoked ham))
- 2-3 tbsp Cream cheese ((Philadelphia type or cottage cheese spreads))
- 1 clove Garlic
- Seasonings: a pinch of salt and freshly ground black pepper
- Hard or fermented cheese: a handful finely grated (for sprinkling on top)
- Fresh greens: dill or parsley (for serving)

## Instructions

1. Preparation of mushrooms: Wash the mushrooms, dry well with a towel. Carefully remove (unscrew) the stems so that the caps themselves do not break.
2. Rubbing the filling: Put the removed mushroom stalks, other ingredients according to one of the recipes or as you come up with in a food processor (blender), add a little salt and pepper. Blend everything until a smooth, thick mass.
3. Stuffing: Use a spoon to stuff the prepared filling into the mushroom caps.
4. Baking: Place the stuffed caps in a baking dish. Put a heaping teaspoon of grated cheese on top - choose a fatter one, then it will melt better.
5. Oven: Place in an oven preheated to 190 °C, on the bottom shelf, and bake for about 20-30 minutes, until the mushrooms are soft and the cheese is nicely melted and browned on top. I usually bake it with another dish, like this leek and salmon cake.