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Crab-Stuffed Portobello Mushrooms with Gruyere Cheese Sauce

By *Susie Iventosch*

(Serves 6)

INGREDIENTS

6 large (4 to 5-ounce) Portobello mushrooms
2 tablespoons butter
1 tablespoon olive oil
3 medium-large shallots, finely diced
1 clove garlic, minced
1 teaspoon sea salt
3/4 teaspoon ground white pepper
1-2 tablespoons all-purpose flour
1/4 cup dry sherry (or white wine)
1 tablespoon fresh squeezed lemon juice
1/2 cup milk
1 1/2 pounds lump crabmeat
1/2 cup grated Gruyere
1/2 cup Panko bread crumbs
1 tablespoon butter (for browning Panko)

DIRECTIONS

Preheat the oven to 400 F.

Clean mushrooms and remove stems. Finely chop stems for use in stuffing. Brush mushroom caps with olive oil and sea salt and roast in oven for about 10 minutes, or until mostly cooked. Remove from oven. Meanwhile, make crab stuffing.

In a large saute pan, heat butter and olive oil over medium-high heat. Add shallots and garlic and saute until translucent. Add chopped mushroom stems and cook until soft. Add flour and cook in shallot mixture for about 1-2 minutes, to slightly brown the flour. Slowly add sherry and lemon juice, stirring with a whisk or wooden spoon to integrate, and then add the milk and cream and continue to cook just until thick and creamy. Add Gruyere cheese and cook just until melted. Remove from heat and cool to room temperature, before adding crab to complete the stuffing.

In a saute pan, melt 1 tablespoon butter and add panko. Cook until bread crumbs are toasted. Set aside.

To Assemble

When ready to serve, fill mushroom caps with crab filling and sprinkle bread crumbs on top. Bake at 400F for about 15 minutes, or until filling is hot and bubbly.

Serve with a wedge of lemon.

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