

STUFFED PORTABELLA WITH TOMATOES AND GOAT CHEESE

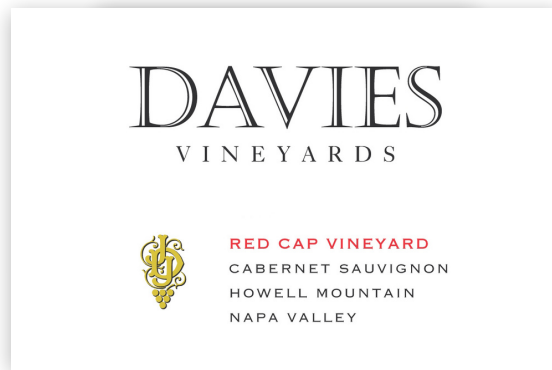
*Recipe by Davies Vineyards,
Hospitality Manager, Rimple Nayyar*

PAIR WITH:

"RED CAP VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

6-8 medium sized portabella,
cleaned thoroughly with damp
paper towel or rag
2-3 tablespoons finely minced
fresh thyme
3 medium shallots, finely diced
4 cloves of garlic, minced
2 can fire roasted diced tomatoes
1 cup shredded spinach
1 tablespoon Extra Virgin Olive Oil
2 tablespoon butter
Salt and pepper to taste
8 to 12 oz softened goat cheese
Toasted bread crumbs



PREPERATION

- Before starting, take the goat cheese out of the fridge and let come to room temperature to soften up.
- Trip the stems and clean the portabella.
- Rub salt and pepper on the portabellas.
- Grill on medium high for 3 to 4 minutes on each side and set aside.
- In a shallow and wide non-stick pan, add the olive oil and 2 tablespoon butter and heat on medium high.
- Add the shallots and sauté for about 2 minutes.
- Add the garlic and continue sautéing for another 2 minutes.
- Add the tomatoes and sauté on medium high for about 2 to 4 minutes.
- Lower the heat to medium low and continue sautéing for about 20 to 30 minutes until the sauce thickens.
- Add thyme and spinach and continue sautéing for 3-4 minute.
- Add salt and pepper to taste as you continue to cook.
- Line a large baking sheet with foil and wire rack. Heat the oven to 350 F.
- With the gill side up, top off the mushrooms with tomato/spinach mixture.
- Add the softened goat cheese and sprinkle with toasted bread crumbs.
- Place on the wire rack and bake for about 10 minutes until the goat cheese browns a bit.