



Crazy Recipes



Grilled and stuffed

WITH AVIKO PREMIUM
SUPER LONG SKIN ON 11MM

serves 10

ingredients

1 kg	Aviko Premium Super Long Skin On 11 mm	20 g	Basil
10	Portobello mushrooms	5 tbsp	Olive oil
50 g	Parmigiano Reggiano	30 g	Hazelnuts
1	Clove of garlic, crushed	40 g	Capers
1 tsp	Coarse sea salt	4	Spring onions
20 g	Fresh parsley	1	Chili pepper
20 g	Dill	1	Lemon

preparation

Use a pestle and mortar to grind the garlic and sea salt into a puree. Finely chop the herbs, add them to the mortar and grind the mixture into a paste. Slice the spring onion into rings and coarsely chop the capers. Roast the hazelnuts in a dry frying pan and finely chop them. Deseed the pepper and chop the flesh into small pieces. Add the spring onion, capers, chili pepper and hazelnuts to the salsa. Squeeze a lemon and add the juice, season to taste with salt and pepper. Follow the instructions on the packaging to prepare the chips. Fill the portobello mushroom with the chips and top with some cheese. Fry the stuffed portobello in approximately 6 minutes in an oven preheated to 180°C. Sprinkle with some chili pepper, spring onion and salt and serve with salsa verde.

WITH AVIKO PREMIUM FRIES