



PERRON

Portobello Escargots grated with Perron Swiss Cheese

Preparation : 10 minutes • Baking : 10 minutes • 4 servings

Ingredients :

- 4 tbsp (60 ml) 35% cream
- 1/2 tsp (2,5 ml) Harissa pasta
- 1 tsp (5 ml) tomato paste
- Salt and ground pepper
- **Perron Swiss or cheddar cheese**
- 4 large Portobello mushrooms
- 1 can escargots, rinsed and drained
- 1 onion and 4 cloves garlic, chopped
- 65 g butter
- 1/4 cup (60 ml) white wine

Preparation : In a frying pan, sauté onion in butter; Lower heat, add garlic and escargots, and cook for 2 minutes; Add white wine and mix; Add cream, Harissa and tomato pasta, then add salt, pepper and cook for 2 more minutes; Divide among the four mushrooms; Slice or grate **Perron Swiss or Aged cheddar** to top mushrooms; Cook in a preheated oven at 350°F (180°C) for 8 to 10 minutes or on the BBQ.

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