

## Mushrooms Veronique

Submitted by Doris Bliven

Serves 6

### Ingredients:

- 36 medium mushrooms (about 1 pound)
- 18 white seedless grapes
- 10 ounces Boursin cheese
- 1 cup (2 sticks) unsalted butter, melted
- 2 cups grated Parmesan cheese
- Freshly ground black pepper

### Directions:

1. Remove the stems from the mushrooms and place  $\frac{1}{2}$  a grape in the hollow of each mushroom cap.
2. Using a pastry bag, cover the grape completely with Boursin.



3. Carefully dip the entire creation in melted butter and roll it in the grated Parmesan.
4. Place the mushrooms on a baking sheet or divide them among individual ovenproof appetizer plates and refrigerate for 15 minutes.
5. Preheat the oven to 400 degrees.
6. Bake the mushrooms for 15 minutes. Top with a bit of black pepper and serve immediately.