



**MARIMAR ESTATE**

VINEYARDS & WINERY

**Champiñones Rellenos al Jerez**  
(Mushrooms with Almonds, Pork and Sherry)

As a first course for 6, or as a tapa, for 20-30 people

18 large mushrooms (1 to 1-1/2 pounds),  
or 40-50 small mushrooms

1/2 cup whole almonds

1/4 cup white breadcrumbs, without crust

1/2 pound medium-ground pork

1 teaspoon orange zest

5-6 tablespoons flavorful dry or semi-dry Spanish sherry (Amontillado or Oloroso), or to taste

1/2 teaspoon salt, or to taste

1/4 teaspoon freshly ground black pepper, or to taste

1 to 2 tablespoon olive oil

Preheat oven to 450 degrees F.

Wipe mushrooms clean; remove mushroom stems and chop them finely. Set aside mushroom caps. Toast almonds in the preheated oven for 12 minutes and chop them coarsely in the food processor.

In a bowl, combine mushroom stems, chopped almonds, breadcrumbs, pork, orange zest, sherry, salt and pepper. (To taste mix, sauté a small amount on a skillet). Pack mushroom caps with the stuffing.

Increase oven temperature to 400 degrees F.

In a large skillet, heat enough olive oil just to coat the bottom of the pan. Add mushroom caps, filling side down, and sauté them over medium-low heat, pressing a little with your hand, until the filling is golden brown, 2 or 3 minutes. Remove mushrooms from the skillet and place on an oiled baking sheet, filling side up. Bake for about 15-20 minutes. Serve immediately.

**Wine pairings:**

Marimar Estate Mas Cavalls Pinot Noir

Marimar Estate Stony Block Pinot Noir

**Recipe from:**

*The Spanish Table*, page 37

by Marimar Torres