



Mushroom Filling

Yield: 10

- 9 Ounces Sliced Mushrooms
- 8 Ounces White Wine
- 5 Garlic Cloves
- 2 Sprigs Thyme
- 1.5 Tablespoons Olive Oil
- Salt & Pepper To Taste
- 1/2 Cup Ricotta Cheese
- 3 Tablespoons Grated Parmesan Cheese
- 1 Tablespoon Chives

1. In a large skillet heat the olive oil. Add the chopped mushroom, garlic, thyme, salt, pepper, & saute until the mushrooms release most of their moisture about 5 minutes. Add the wine and simmer uncovered about 10-15 minutes or until mushrooms are tender and no liquid remains.
2. Remove from heat and cool slightly.
3. In a small mixing bowl stir together mushrooms, ricotta, parmesan, & chives.
4. Refrigerate the mixture until ready.