INDIRECT · EASY

Garlic-stuffed portobello mushrooms grilled in the kamado

Portobello caps filled with a paste of garlic, parsley, breadcrumbs and good olive oil, gratinated over indirect heat until juicy inside and golden on top. A vegetarian starter loaded with umami.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	22 min	4	190 °C

Ingredients

- **8 ud** large portobello mushrooms
- **80 g** breadcrumbs (panko works best)
- **60 ml** extra-virgin olive oil
- **1 ud** dried chilli (cayenne), crumbled
- **6 ud** garlic cloves
- **1 puñado** chopped fresh parsley
- **50 g** grated aged cheese (Manchego or Parmesan)
- **1 pizca** flaky salt and black pepper

Method

1 PREP THE CAPS

Wipe the portobellos clean with a damp cloth, without soaking them. Twist out the stems and set them aside. For a drier stuffing, scrape out the dark gills with a teaspoon. Finely chop the stems.

2 SET UP INDIRECT

Light the kamado, fit the heat deflector and stabilise the dome at around 190 °C with the vents slightly open. Let the ceramic settle for about 10 minutes before cooking.

3 GARLIC PASTE

Finely chop the garlic and mix it in a bowl with the parsley, breadcrumbs, chopped stems, chilli and most of the olive oil. Work it into a moist paste that holds together when pressed. Season lightly.

4 STUFF THE CAPS

Brush the outside of each portobello with a little olive oil. Pack the cavity with the paste, pressing lightly without overfilling, and scatter the grated cheese on top.

5 GRATINATE IN THE KAMADO

Set the caps face-up on a cast-iron griddle or skillet and into the kamado, indirect. Cook with the lid closed at 190 °C for 18-22 minutes, until the mushroom is tender and the stuffing is golden.

6 REST AND SERVE

Lift out the caps and rest for 3-4 minutes: the juices reabsorb and the stuffing sets. Finish with a drizzle of raw olive oil, flaky salt and fresh parsley. Serve at once.

Editor's tips

- Pick portobellos of even size so they cook together; very large ones may need 3-4 minutes more.
- A cast-iron skillet or griddle catches the juices and concentrates them into a garlicky sauce for dipping bread.
- For a vegan version, swap the cheese for nutritional yeast and a handful of chopped toasted almonds.

Gear for this recipe

Big Green Egg Large

The Big Green Egg Large is the reference kamado for this starter: its thick ceramic turns the closed dome into a steady 190 °C convection oven, exactly the point at which the portobello stays tender while the garlic stuffing browns on top without drying out. The Large footprint fits all eight caps in a single batch with room to spare.

mikamado.es/en/kamados/big-green-egg-large

Kamado Joe Big Block XL lump charcoal 9.1 kg

mikamado.es/en/accesorios/kamado-joe-big-block-xl-lump

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Lodge Square Cast Iron Griddle 11" (28 cm)

The Lodge 28 cm square cast-iron griddle is the ideal base for gratinating the caps face-up: it keeps the portobellos stable, catches the juices and olive oil they release and concentrates them into a garlicky pan sauce that's perfect for dipping bread. Its heat retention reinforces the browning at the bottom of the stuffing inside the kamado.

mikamado.es/en/accesorios/lodge-plancha-cuadrada-11

Full recipe at: mikamado.es/en/recetas/portobello-relleno-ajillo-kamado

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