Ingredients

1. 8 portobello mushrooms
2. 2 tablespoons olive oil, plus more for greasing
3. 4 shallots, finely chopped
4. 2 garlic cloves, minced
5. ¼ cup pine nuts, toasted
6. ¼ cup roughly torn basil
7. ¼ cup chopped parsley
8. sea salt and freshly ground black pepper, to taste
9. 6 ounces brie, cut into 8 slices
10. 8 slices pancetta, unrolled into strips

Equipment

1. One large baking sheet
2. One large frying pan

Preparation

1. Preheat oven to 375ºF. Place mushrooms on a lightly oiled baking sheet.

2. Heat the 2 tablespoons of oil in a large frying pan over medium heat. Toss in the shallots and cook for about 2 minutes, stirring frequently, until softened. Add the garlic and cook for 1 minute until aromatic. Stir in pine nuts, basil, and parsley and season with salt and pepper to taste.

3. Spoon the pine nut mixture into the mushroom caps. Top each cap with a smear of brie. Wrap a pancetta strip around each mushroom, tucking the ends underneath.

4. Bake for 15-20 minutes, or until the mushrooms are tender and the pancetta is crisp.

5. Enjoy your DANKET! Try it with a mixed green salad and a drizzle of balsamic vinaigrette.