**The Woodlands at Phillips**

**Portabella Mushroom Napoleon**

**Ingredients:**

8 large Portabella Mushroom Caps

1 Tb. Olive oil

2 large Red Peppers, roasted

½ cup Fresh Basil

½ cup Goat Cheese

2 Tbs. Heavy Cream (optional)

1 each Tomato

½ cup Balsamic Vinegar

2 Tbs. Sugar

**Directions:**

1. Remove gills of the portabella mushrooms. Season mushrooms with salt and pepper, then brush with the olive oil. Place on grill or in oven and cook until softened.
2. Peal the peppers and set aside.
3. Cream goat cheese with the cream, season with salt and pepper. Hold for assemblage.
4. Slice tomato and hold for assemblage.
5. Combine vinegar and sugar in a pot and bring to a boil. Cook until thickened. Check for seasoning and hold until service.

**Presentation:**

1. Place mushroom on baking dish and top with a layer of the goat cheese filling then with a layer of fresh basil then layer of tomato.
2. On the tomato spread some goat cheese place layer of basil then top with anther portabella mushroom
3. Place in oven at 325 degrees and heat through about 10 minutes.
4. Place on plate garnish with greens and the balsamic vinegar reduction.

Yield: 4 Servings