

STUFFED PORTOBELLOS *continued*

10 portobello mushroom caps,
black gills removed

3 tablespoons extra-virgin olive oil,
plus more for brushing

Salt and freshly ground pepper

3 ounces each of Gruyère,
Muenster, mozzarella and
Manchego, shredded

Finely grated zest of 2 lemons

1 tablespoon chopped basil

4 garlic cloves, minced

1 cup *panko*

3 tablespoons chopped parsley

1. Preheat the oven to 375°. Brush the mushroom caps on both sides with olive oil and season with salt and pepper. Place on a large rimmed baking sheet, gill side down, and bake until tender, about 20 minutes, then turn gill side up.

2. In a large bowl, combine the cheeses with the zest, basil, three-fourths of the garlic and 1 tablespoon of the olive oil. Season the stuffing with salt and pepper and mound onto the mushroom caps. Bake until the cheese is melted, about 5 minutes.

3. Preheat the broiler. In a bowl, mix the *panko* and parsley with the remaining garlic and 2 tablespoons of oil. Sprinkle the *panko* mixture over the mushrooms and broil 4 inches from the heat until browned, about 2 minutes. Serve right away.

MAKE AHEAD The stuffed mushrooms can be refrigerated overnight before baking.

WINE These cheesy toasted mushrooms are perfect Pinot Noir food—as are almost all mushrooms, in fact. The berry fruit in a Pinot plays beautifully off a mushroom's deep earthiness. A good California choice is the cherry-rich 2005 Ramsay North Coast; if you favor Oregon, try the ripe strawberry-scented 2005 Firesteed.