

Mushrooms stuffed with organic hummus and Brittany seaweed



4 people

10 min preparation time

cooking time

All ingredients

- 1 glass 105 g [la belle iloise seaweed hummus](#)
- 12 medium-sized button **mushrooms**
- 10 g **feta** cheese
- A few leaves** of grass

Steps

- 1- Wash the mushrooms well, remove the stems and scoop out the insides with a teaspoon
- 2- Garnish the inside of the mushrooms with our Brittany seaweed hummus mixture and crumble the feta over the top
- 3- Finish by decorating with a few herb leaves