KIKKOMAN

Green king oyster curry with mango chutney

Total time **45 mins** **17 mins** preparation time **28 mins** cooking time

INGREDIENTS

10 portion(s)

For the chutney:

50 ml	vegetable oil, for frying
200 g	white onions, finely diced
500 g	mango, cut into large cubes, or frozen mango as an alternative
10 g	mustard seeds
200 ml	Kikkoman Mirin-Style Sweet Cooking Seasoning
10 g	chilli flakes

For the curry:

100 g	ghee
1.2 kg	king oyster mushrooms, trimmed, cut into bite-sized pieces
500 g	red onions, cut into large pieces
5	garlic cloves, finely sliced
1 litre	coconut milk
200 g	baby spinach
50 g	coriander, leaves picked
100 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
1 tbsp	cumin seeds
10 g	green curry paste

To serve:

1 kg	basmati rice, cooked
1 kg	naan
60 g	garlic butter
100 g	goji berries
100 g	full-fat yoghurt
20 g	red wood sorrel

PREPARATION

Step 1

For the mango chutney, heat the oil in a saucepan and sweat the onions for 2–3 minutes. Add the mango and mustard seeds, then pour in the Kikkoman Mirin-Style Sweet Seasoning and simmer gently for about 20 minutes. Season with the chilli flakes and leave to cool.

Step 2

For the curry, heat the ghee in a large casserole dish over a medium heat. Sauté the mushrooms, onions and garlic until well browned, about 4–5 minutes.

Step 3

Meanwhile, blitz the coconut milk with the spinach, coriander and Kikkoman Ponzu Lemon in a blender until smooth. Add the cumin seeds and curry paste to the dish and fry for a further minute. Add the mixture to the mushrooms and braise everything in the oven at 160 °C fan for about 30 minutes.

Step 4

Fry the naan in the garlic butter until lightly golden. Mix the rice with the goji berries and reheat. Serve with the curry, chutney, a little yoghurt and red wood sorrel.