

Mushroom bouillon with artichoke and sorrel

Total time **60 mins** 30 mins preparation time 10 mins cooking time 20 mins waiting time

INGREDIENTS

10 portion(s)

For the Jerusalem artichoke:

- 1.5 kg** Jerusalem artichoke, peeled, roughly chopped
- 100 ml** olive oil
- 20 g** garlic, pressed
- 10 g** thyme
- 20 g** salt

For the mushroom bouillon:

- 1 kg** wild mushrooms, mixed, cleaned
- 200 g** shallots, finely sliced
- 1 litre** wild mushroom stock
- 200 ml** [Kikkoman Sauce for Poke Bowl](#)

For the sorrel tempura:

- 10** sorrel leaves
- 100 g** tempura batter mix
- Neutral vegetable oil, for deep-frying
- 20 g** shichimi togarashi (Japanese spice blend)
- 20 g** wild herbs

PREPARATION

Step 1

Preheat the oven to 200 °C (fan).

Step 2

Toss the Jerusalem artichoke with the oil, thyme, garlic and salt and roast on a baking tray for 20–25 minutes.

Step 3

Meanwhile, sauté the mushrooms and shallots in a pan with oil over high heat for 2–3 minutes. Add the mushroom stock. Bring to the boil and add the Kikkoman Poke Sauce.

Step 4

Prepare the tempura batter according to the packet instructions. Dip the sorrel leaves and deep-fry at approx. 170 °C until crisp. Season with the togarashi.

Step 5

To serve, spoon the wild mushrooms with plenty of bouillon into deep plates. Place the Jerusalem artichoke on top and serve garnished with the sorrel tempura and wild herbs.