KIKKOMAN

Deep fried oyster mushroom in waffle sandwiches

INGREDIENTS

4 portion(s)

Deep Fried Oyster Mushrooms:

200 g	oyster mushrooms
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	clove garlic
1 tsp	sesame oil
100 ml	wheat flour
2	eggs
3 tbsp	milk
75 g	Kikkoman Panko - Japanese style crispy bread crumbs
	Oil for frying

Waffles:

50 g	butter
100 ml	milk
100 ml	buttermilk
50 ml	Kikkoman Naturally Brewed Soy Sauce
2	eggs
1 tsp	baking powder
150 g	wheat flour

"Slaw":

0.25	pointed cabbage
2	carrots
1	shallot
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	tahini
1 tbsp	lemon juice
3 tbsp	creme fraiche
	Sweet chilli sauce
	Mayonnaise
	Pea sprouts

PREPARATION

Step 1

Mix soy sauce, finely grated garlic, and sesame oil. Let the mushrooms marinate in the mix for 10 minutes. Dip the marinated mushrooms in flour, then in mixed egg and milk and lastly in panko breadcrumbs. Fry the mushrooms in 175°C hot oil for 3 minutes or until golden and crisp.

Step 2

Melt the butter and put it in a blender with milk, buttermilk, soy sauce and egg and blend for 2 minutes. Mix flour and baking powder and add to the blender and blend for another 2 minutes. Bake the waffles in a waffle iron until golden.

Step 3

Mix finely sliced pointed cabbage, grated carrots, and finely chopped shallot. Mix a dressing of soy sauce, tahini, lemon juice and creme fraiche and mix with the vegetables. Season with freshly ground black pepper.

Step 4

Build sandwiches of waffles, ”slaw”, and fried oyster mushrooms. Drizzle sweet chilli sauce and mayonnaise and garnish with pea sprouts.