

Deep fried oyster mushroom in waffle sandwiches

INGREDIENTS

4 portion(s)

Deep Fried Oyster Mushrooms:

200 g oyster mushrooms3 tbsp Kikkoman NaturallyBrewed Soy Sauce

1 clove garlic1 tsp sesame oil100 ml wheat flour

2 eggs3 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 powder150 g wheat flour

"Slaw":

0.25 pointed cabbage

carrotsshallot

2 tbsp Kikkoman Naturally

Brewed Soy Sauce

1 tbsp tahini1 tbsp lemon juice3 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.