KIKKOMAN

Foil grilled mushrooms with butter

Total time **40 mins**

INGREDIENTS

4 portion(s)

100 g	Different mushrooms (shimeji, enoki, eringi, oyster mushrooms etc.)
4 piece	Shiitake
1 slice	Lemon
1 tbsp	Butter
2 tbsp	White wine
1 pinch	Salt
1 pinch	Black pepper
	Kikkoman Naturally Brewed Less Salt Soy Sauce

PREPARATION

Step 1

Slice Clean mushrooms, make cross cuts in the caps of shiitake and cut off the stems. You can halve bigger ones. Leave enoki, shimeji and oyster mushrooms as they are, halve or slice eringi if they are bigger.

Step 2

Spread aluminium foil out and place a sheet of baking paper on top. Spread some butter on the paper and put all mushrooms on the paper and sprinkle with some white wine, salt, pepper and remaining butter. Add slice of lemon and close the paper and foil around the mushrooms. Pierce little holes with a toothpick in the foil and put into the oven. Bake at 200°C for 9-10 minutes.

Step 3

Sprinkle with some lemon juice, more butter and Kikkoman Naturally Brewed Soy Sauce Less Salt and serve hot.