KIKKOMAN

King Oyster Mushrooms

Total time **10 mins** **10 mins** cooking time

INGREDIENTS

2 portion(s)

200 g	King Oyster Mushrooms
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
200 ml	Orange Juice (freshly squeezed)
1 tsp	Lemon Juice
100 ml	Veg Stock
1 tsp	Vegetable oil
1 tsp	Cumin seeds
1 tsp	Garam Masala
0.5 tsp	Chilli (minced)
1 tsp	Fresh Turmeric (grated)
1 tsp	Ginger (minced)
0.5 tsp	Jaggery powder
1 tsp	Spring onions
	White Pepper To Taste

PREPARATION

Step 1

Heat vegetable oil in a pan. Add cumin seeds; let it crackle and release its aroma. Add the rest of the ingredients (except the King Oyster Mushrooms) and let it simmer gently for 5 minutes. Adjust seasoning with more Kikkoman Soy Sauce, if needed.

Step 2

Heat vegetable oil in another pan, until it reaches its smoking point. Sear the King Oyster Mushrooms until well caramelised. Add the prepared sauce i.e. Kikkoman Citrus Soy Glaze to the pan. Toss the mushrooms in the glaze until combined well.5. Garnish with Spring onions.