

# *Mushroom Tree with Confit Mushroom Pate, Seeded Mushroom Soil, Liquorice Moss and Pickled Enoki*

*Preparation Time: 1 Hour*

*Cooking Time: 90 Minutes*

*Serves: 1*

## INGREDIENTS

### Mushroom Glaze:

400g Mixed mushrooms (brown/white button & fresh shiitake) - roughly chopped  
 3 Dried shiitake mushrooms  
 100ml Light soy sauce  
 200g Brown sugar  
 40ml Rice wine vinegar  
 100ml Rice wine  
 50ml Olive oil  
 12 Star anise  
 80g Shallots (sliced)  
 30g Ginger (sliced)  
 30g Garlic (diced)  
 500ml Water  
 50ml Mirin

### Mushroom Soil:

100g Panko crumbs  
 30g Black sesame seeds, toasted  
 40g Pistachios, toasted  
 30g Sunflower seeds, toasted  
 30g Pumpkin seeds, toasted  
 Flakey salt, to taste  
 ½ Tsp Porcini powder  
 50g Butter

### Mushroom Confit Paste:

200g Fresh shiitake mushrooms, quartered  
 ½ Lemon, peeled  
 150ml Olive oil  
 1 Garlic bulb, halved  
 Salt & Pepper, to taste  
 30g Shallots, peeled and diced



### Pickled Enoki:

100ml Rice wine vinegar  
 15g Salt  
 50g Caster sugar  
 20g Buds of the enoki mushrooms

### Charred Glazed Mushrooms:

400g Pink oyster mushrooms (sectioned into small bunches)  
 60g Enoki mushrooms (separate into small bunches)  
 200g Mushroom glaze

### Liquorice Moss:

40g Sugar  
 200ml Water  
 10 bags Liquorice tea  
 100ml Rice wine vinegar  
 10g Salt  
 2 Tsp Agar Powder

### Assemble:

Dill fonds, few





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### METHOD

#### MUSHROOM GLAZE

1. Fry the shallots, garlic and ginger in a pan with oil until aromatic (3 minutes).
2. Add in all the mushrooms and fry for 10 min.
3. Deglaze the pot with mirin and rice wine until half reduced.
4. Add in the rest of the ingredients and reduce until 300ml of liquid is reserved.
5. Strain through a sieve and set aside.

#### MUSHROOM SOIL

1. In a mortar and pestle, grind the seeds and nuts into fine grounds (not too fine).
2. Brown the butter in a pot until slightly golden in colour, add in the panko and porcini powder.
3. Fry the panko until golden brown and crunchy. Mix everything together and season with the salt.

#### MUSHROOM CONFIT PASTE

1. In a small pot, add all the ingredients and confit the mushrooms for 45 minutes at 120°C.
2. When the mushrooms are soft, purée (blitz) the mushrooms into a paste.
3. Pass through a fine mesh strainer.

#### PICKLED ENOKI

1. Bring the vinegar to a warm temperature to dissolve the sugar.
2. In a small bowl, mix in the salt and sugar with the vinegar until dissolved.
3. Marinate the enoki in the solution for 20 minutes.

#### CHARRED GLAZED MUSHROOMS

1. Heat up a grill pan on high, add the mushrooms without oil and char slightly (1 min on each side).
2. Glaze the mushrooms on both sides while grilling on high.
3. Cook in batches until tender and charred on both sides (3-4min for oyster and 1-2min for enoki).





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### METHOD

#### LIQUORICE MOSS

1. Bring all the ingredients (except agar) to a simmer in a small pot. Remove the tea bags after 5 minutes.
2. Continue to reduce the liquid until 200ml remains.
3. Whisk in the agar powder and simmer on low for 3 - 4 minutes.
4. Pour the liquid onto a baking tray to cool.
5. When set, blitz in a food processor until it resembles crumbled jelly (like moss).

### ASSEMBLE

1. On a large plate, assemble the tree by laying the enoki as the trunk of the tree.
2. Arrange the oyster mushrooms like leaves on the tree.
3. For the forest floor, add a spoon of the pate, covering it with the soil and a small layer of the moss above it.
4. Garnish with the pickled enoki like baby mushrooms sprouting under the tree and dill fronds as grass.