



OYSTER MUSHROOM TOAST | SHALLOT PARSLEY

Ingredients:

400 g oyster mushrooms
4 slices of sourdough bread or
other high-quality bread
lemon juice (to taste)
1 clove of garlic
4 shallots
1 bunch of parsley
pinch of Fleur de Sel
1 tbsp extra virgin olive oil

Mayonnaise

2 egg yolks
1 tbsp mustard
2 tbsp vinegar
300 ml vegetable oil
YAKINIKU Szechuan Pepper
YAKINIKU Japanese Smoked Salt

Supplies:

Shichirin

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the grill.

PREPARATION

Mayonnaise

Start by putting all the ingredients together in a bowl (except the oil) and mix well. Now add the oil while whisking and straining until it thickens. Finally, season the mayonnaise with salt and pepper.

Rub the bread slices with vegetable oil and grill on the grill.

Peel and quarter the shallots lengthwise. Roast them lightly on the grill until they start to blacken slightly and they are al dente and cut into strips.

Pull the oyster mushrooms into coarse pieces, drizzle with vegetable oil and a little finely chopped garlic.

Now lightly fry them on the grill over the hot Binchotan until they

Binchotan
whisk
tweezer

Kamado set up:
direct heat

start to colour and are cooked. Put them in a bowl and finish with olive oil, Fleur de Sel, chopped parsley and lemon juice for garnish.

Serve the mushrooms on toast with a few tufts of mayonnaise and the grilled shallot.