KIKKOMAN

Braised king oyster mushrooms with carrot kimchi

Total time **90 mins** **30 mins** preparation time **60 mins** cooking time **20 mins** waiting time

INGREDIENTS

10 portion(s)

For the carrot kimchi:

700 g	carrots, peeled
15 g	salt
10 g	garlic, finely grated
20 g	ginger, finely grated
20 g	gochugaru (Korean red pepper flakes)
50 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
20 g	honey
50 g	spring onions, thinly sliced

For the mushrooms:

1.4 kg	king oyster mushrooms, large
100 ml	vegetable oil
500 g	shallots, finely sliced
40 g	garlic, finely sliced
5	bay leaves
20 g	tomato puree
1 l	vegetable stock
300 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
20 ml	sugar beet syrup
5 g	cornflour
40 g	butter

For the polenta:

700 ml	whipping cream (30% fat)
700 ml	vegetable stock
	Salt
	Nutmeg
500 g	polenta cornmeal
20 g	chives, finely chopped

PREPARATION

Step 1

Thinly slice the carrots lengthwise with a mandolin to approx. 1 mm thickness. Mix with salt and rub well. Leave for approx. 20 minutes to draw water. Peel the ginger and garlic and mix with the chilli flakes, Kikkoman Lemon Ponzu and honey. Add the sauce and spring onions to the carrots and mix well. Refrigerate until serving.

Step 2

Preheat the oven to 180 °C (fan). Halve the mushrooms lengthwise and make a light incision on the cut surface. Roast the mushrooms in a large roasting pan with a little oil over medium heat for 3-4 minutes. Remove and fry the shallots and garlic in the same pan for 5-6 minutes. Add the tomato puree and roast for another 2–3 minutes. Deglaze with the vegetable stock, then add the Kikkoman Lemon Ponzu and sugar beet syrup. Add the mushrooms and bay leaves and braise in the oven for about 30 minutes.

Step 3

Once the mushrooms are cooked, remove them and strain the sauce through a fine sieve. Reduce the sauce to approx. 500ml in a saucepan and thicken with the cornflour mixed with a small amount of cold water. Heat the sauce in a pan with the mushrooms and butter before serving.

Step 4

For the polenta, bring the vegetable stock and cream to the boil. Season well with the salt and

20 g	parsley, finely chopped
20 g	chervil, finely chopped
150 g	ricotta
Also:	
20 g	Sakura cress

nutmeg to taste. Stir the polenta into the liquid and simmer gently for 4-5 minutes, stirring constantly. Fold in the ricotta and herbs.

Step 5

Zum Anrichten die Polenta als Nocken auf Teller verteilen. Pro Portion drei Pilzhälften und Karotten-Kimchi dazwischensetzen. Mit Kresse garniert servieren.