

King oyster mushroom green curry with mango chutney

Total time **45 mins** 17 mins preparation time 28 mins cooking time

INGREDIENTS

10 portion(s)

For the chutney:

- 50 ml** vegetable oil, for frying
- 200 g** white onions, finely diced
- 500 g** mango, cut into large cubes, or frozen mango as an alternative
- 10 g** mustard seeds
- 200 ml** [Kikkoman Mirin-Style Sweet Cooking Seasoning](#)
- 10 g** chilli flakes

For the curry:

- 100 g** ghee
- 1.2 kg** king oyster mushrooms, trimmed, cut into bite-sized pieces
- 500 g** red onions, cut into large pieces
- 5** garlic cloves, finely sliced
- 1 l** coconut milk
- 200 g** baby spinach
- 50 g** coriander, leaves picked
- 100 ml** [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#)
- 1 tbsp** cumin seeds
- 10 g** green curry paste

To serve:

- 1 kg** basmati rice, cooked
- 1 kg** naan
- 60 g** garlic butter
- 100 g** goji berries
- 100 g** full-fat yoghurt
- 20 g** red wood sorrel

PREPARATION

Step 1

For the mango chutney, heat the oil in a saucepan and sweat the onions for 2–3 minutes. Add the mango and mustard seeds, then pour in the Kikkoman Mirin-Style Sweet Seasoning and simmer gently for about 20 minutes. Season with the chilli flakes and leave to cool.

Step 2

For the curry, heat the ghee in a large casserole dish over a medium heat. Sauté the mushrooms, onions and garlic until well browned, about 4–5 minutes.

Step 3

Meanwhile, blitz the coconut milk with the spinach, coriander and Kikkoman Ponzu Lemon in a blender until smooth. Add the cumin seeds and curry paste to the dish and fry for a further minute. Add the mixture to the mushrooms and braise everything in the oven at 160 °C fan for about 30 minutes.

Step 4

Fry the naan in the garlic butter until lightly golden. Mix the rice with the goji berries and reheat. Serve with the curry, chutney, a little yoghurt and red wood sorrel.