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Mushroom Salad Serve with a cold glass of Absent Friends

*Adapted from a recipe in "200 Thai Favourites" a wonderful gift from my friend Eva.
So easy...and a great way to use up some left-over beef if you don't have time to cook.
(serves 4)*

Ingredients

2 large cloves garlic
2.5cm piece fresh ginger
Mixture of soft salad leaves, washed
Small handful of coriander leaves, washed
Small handful of mint leaves, washed
3 spring onions, finely sliced
2 shallots, finely sliced
300-500g button mushrooms,
cleaned, stem shortened
10-12 little tomatoes, halved
4 tablespoons lime juice
2 tablespoons fish sauce
2 tablespoons light soy sauce
Sesame seeds
½ tsp chilli flakes*

** Be careful. Just a little is hot!*

Method

1 - Prep

Dry fry some sesame seeds in a non-stick pan till lightly browned. Remove from heat and cool in another little dish.

Using the same pan, spray very lightly with Rice Bran Oil & dry fry your whole mushrooms, open/stem side down first to release some of the moisture. Cover with lid. You may need to add a few drops of water to create some steam. When nicely browned, turn over. They will shrink in size. Be careful not to burn them. Cool.

Slice your beef thinly and set aside.

2 - The Dressing

Measure the fish sauce, light soy sauce and lime juice into a dish.

Using your grater, finely grate the ginger and the garlic. Add to the fish sauce/soy sauce/lime juice. Taste and adjust seasoning. (fast circular motions, wipe off with finger- no cuts)

Add chilli flakes and finely sliced shallot. Stir to combine.

3 - The Assembly

Quarter the cooled mushrooms and toss in the dressing, saving a little bit to drizzle over the meat.

Gently toss in the halved tomatoes and spring onions.

Mix a pile of soft salad greens, coriander leaves, mint leaves on each plate.

Top with mushrooms/tomatoes/spring onions.

Top with beef slices (if using). Drizzle with extra dressing.

Sprinkle with toasted sesame seeds.

RELAX and ENJOY with a cold glass of Absent Friends