



## Recipe

### Kylie Kwong's Asian Mushrooms with Tamari and Ginger

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Serve as a part of shared meal for 4.

## Ingredients:

¼ cup vegetable oil  
4 garlic cloves, crushed  
10 slices ginger  
100 g fresh shiitake mushrooms, stems discarded and caps finely sliced  
150 g fresh oyster mushrooms, trimmed  
1/3 cup shao hsing wine or dry sherry  
2 teaspoons brown sugar  
2 teaspoons \*tamari/light soy sauce  
2 teaspoons malt vinegar  
½ teaspoon sesame oil  
100 g fresh black cloud ear fungus  
100 g fresh enoki mushrooms, trimmed

## Method:

1. Heat oil in wok until surface begins to shimmer slightly. Add garlic, ginger and stir-fry for 10 seconds.
2. Add shiitake and oyster mushrooms and stir-fry for 30 seconds. Add wine or sherry and continue to stir-fry for 20 seconds.
3. Add sugar, tamari or light soy, vinegar and sesame oil and stir-fry for 1 minute.
4. Toss in black cloud ear fungus and enoki mushrooms and stir-fry for a further minute or until mushrooms are just tender. Serve immediately.



\*Any variety of mushroom will suit this recipe including; button, field, brown and chestnut.

\*Tamari contains little to no wheat and is therefore an excellent substitute for light soy, which contains wheat.