

Roasted Cardoncello Mushrooms Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

1 pack cardoncello mushrooms (approx. 300g)

Seasonings:

1 teaspoon minced garlic

1 tablespoon soy sauce

1 teaspoon sugar

1 teaspoon sesame paste

1 tablespoon sesame oil

black pepper as needed

Method:

Rinse cardoncello mushrooms well and trim off the coarse tough bottoms, then roast in preheated oven at 200°C for 10 minutes. Remove to cool, then tear into strips and sprinkle the surface with black pepper. Combine all the seasonings well together to make a dipping sauce for the mushrooms. In addition to roasting in the oven, the cardoncello mushrooms may be steamed. Steamed cardoncello mushrooms are more tender, while the roasted version is chewier. Tear the cardoncello mushrooms after it has cooled to prevent the liquid from being lost.

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