



fresh produce



• seafood



• gourmet



# Curry Maitake Mushroom Puff with Mixed Green Salad

Serves: 2

## Ingredients

### Mushroom Puff

- 2 packets or 180g Yukiguni Maitake mushrooms, roughly chopped
- 1 clove garlic, chopped
- 4 tbs coconut cream
- 1 tsp curry powder
- 1 tsp chili powder
- 1 sheet puff pastry
- Salt & pepper, to taste
- Cilantro for garnish
- 2 tsp olive oil

### Mixed Green Salad

- ½ cup lettuce or mixed greens, washed and torn into bite-sized bits
- 4-6 pcs cherry tomato, halved
- 2 tsp olive oil
- 2 tsp lemon juice
- ½ tsp honey
- Salt & black pepper, to taste

## Preparation

1. Preheat oven to 180°C.
2. Heat olive oil in a pan and sauté mushrooms with garlic.
3. Add in spices and then toss with coconut cream. Season with salt and pepper to taste.
4. On a sheet of puff pastry, top with sautéed curry mushrooms to fill half of pastry sheet. Fold other half over and pinch down sides of pastry.
5. Put into oven for 10-15mins or until golden and cooked.
6. Top with a sprinkle of cilantro when ready to serve.
7. Put greens in a large bowl. Make sure greens are completely dry.
8. In a smaller bowl, whisk together olive oil and lemon juice until thick and emulsified. Pour in honey to mixture, whisk and blend.
9. Drizzle salad very lightly with dressing, just enough to moisten the lettuce. Only coating the greens very lightly.
10. As you toss the salad, sprinkle on salt and pepper. Taste and adjust as needed.
11. Top salad off with cherry tomatoes.

