



fresh produce



• seafood



• gourmet



Maitake Roll

Serves: 1

Ingredients

- 1 pkt Maitake mushroom (chopped)
- 2 tbsp garlic butter
- 1 bread roll (sliced)
- Lettuce
- Salt & pepper to taste
- Kewpie sauce
(black pepper, honey mustard, mayonnaise, chili flakes)

Preparation

To make bread rolls

1. Brush garlic butter on sliced bread rolls.
2. Heat bread rolls in a toaster oven for 5 minutes.

To make Maitake filling

1. Heat up garlic butter in a pan.
2. Add Maitake mushrooms and stir fry for 3 minutes or until cooked.
3. Add salt and pepper. Cook for another 30 seconds.
4. Place lettuce and creamy Maitake filling in the toasted bread rolls.
5. Serve with Kewpie mayonnaise, honey mustard, black pepper, or a sauce of your choice.
6. Top with chili flakes (optional).

