

Pickled Mushrooms with Cured Green Meadows Beef

Springing into spring with warming weather hitting us and better things to do than being inside we have created a dish you can store for a long time to save time cooking that nibble food on the go. We have used both our Pleurotus Djamor, Pleurotus Pulmonarius oyster mushrooms in this recipe.

Serves up to 10 people for a light snack and the mushrooms will last a good month in the fridge.

Ingredients:

| Mushroom Pickle | Cured Beef | Garnish |
|---|--|---|
| 100g Pink oyster mushrooms 100g White oyster mushrooms 1 small Red onion 3 small Garlic cloves 1 tsp salt ¾ cup White wine vinegar 1 tbsp The good oil 1 tbsp Sugar 1 tsp whole peppercorns 1 Bay leaf | 200g Beef 2 Star anise ½ tsp Chilli flakes 1 tsp Coriander seeds 3 Peppercorns ⅓ Cinnamon 1 tbsp Fresh ginger 1 tbsp Soy sauce 6 Mint leaves ⅓ cup Freshly squeezed orange juice 2 shots of Juno Gin - spring edition 1 tbsp The good oil ¾ cup Coconut sugar ½ cup Coarse sea salt | Crispy Kale Goats cheese The Good Oil - extra virgin rapeseed oil |

Method

Cured Beef

1. In spice grinder grind the Star Anise, Chilli flakes, Coriander seeds, Peppercorns, Cinnamon and fresh ginger.
2. Rub the spice mix into the beef and place into a ziplock bag.
3. Mix together Soy sauce, mint, orange juice, Gin, oil, sugar and sea salt and place into the bag with the beef.
4. Set aside in fridge and turn over each day for 3 days.
5. Remove beef from bag and dry off then freeze until you are ready to assemble.

Mushroom Pickle

1. Boil 3 cups water with salt then add the mushrooms and boil 1 minute with lid on pot. Set aside.

2. Place vinegar, olive oil, peppercorns, white sugar, chopped garlic and onion in a pan with the bay leaf. Bring to the boil.
3. Add to mushrooms and water.
4. Place mushrooms in a sterilised jar and pour hot liquid over. Will fit a 700ml jar.
5. Cool, pop on a lid and chill in fridge for at least 48 hours before use.

Assemble

1. Slice beef into paper thin slicers and layer with the pickled mushrooms and kale. Finish off with a crumble of soft goats cheese and a drizzle of The Good oil.