

## Oyster Mushroom Jerky

*We all love a tasty Jerky and this one is Vegan and very simple and quick to make. Eat as a quick snack or a means of adding intensity and umami to any dish!. You can use both types of our oyster mushrooms for this recipe. We have used 50/50 Pleurotus Djamor, Pleurotus Pulmonarius and matched with Bonnie Smoked Paprika wholegrain NZ oatcakes, House of Dumpling's chilli oil and Zany Zeus creme fraiche.*

*The Jerky will last a good week in the fridge and serves up to 8 people for a light appetiser.*

### Ingredients:

#### Jerky

Jerky	Chives creme
50g White oyster mushrooms 50g Pink oyster mushrooms 2 tbsp Soy sauce 3 tbsp Apple cider vinegar 2 tbsp maple syrup 1 tbsp Chilli oil ½ tsp Paprika powder ½ tsp Cumin Pinch Salt and pepper	100g Creme fraiche 2 tbsp Chopped chives 1 tbsp Dijon mustard ⅓ tsp white pepper  Extra chives for Garnish

### Method

#### Jery

1. Finely chop mushrooms.
2. Add all ingredients under the Jerky column and mix well with mushrooms.
3. Leave for 8 hours or overnight to marinate in fridge.
4. Squeeze out excess liquid.
5. Lay on tray and bake in oven at 100 degrees for 1 and a half hours.
6. Cool and set aside in fridge until you are ready to assemble.

#### Chives creme

1. Finely chop chives.
2. Place all ingredients in chive creme column and mix well.
3. Leave in fridge until you are ready to assemble.

#### Assemble

1. Using a hot teaspoon quenelle chive cream onto the oatcake then press half of the quenelle down with a clean hot spoon and place a small pinch of mushroom Jerky in the hole. Garnish with small pieces of chives.