



*kaokao*

## Miso Butter Mushrooms



### Ingredients:

- Mix of 500g of Mushrooms (Enoki Mushrooms, Shimeji Mushrooms, King Oyster mushrooms, Shiitake mushrooms)
- 1.5 cloves of Garlic (Roughly chopped)
- 40g Unsalted Butter (Cut into 5g x 6 slices)
- 2 Tbsp Miso
- 2 Tbsp Cooking Sake
- Miso and sake combined together, put aside.
- Spring Onion(Chopped)

### Directions:

1. Heat 2 slices of butter over medium heat in a medium saucepan.
2. Add king oyster mushrooms and toss to coat it with the butter.
3. Add Small mushrooms(Shimeji, Shiitake mushrooms) add a slice of butter. Cook for a few minutes, stirring frequently.
4. Add a slice of butter and roughly chopped garlic. Cook for one minute, stirring well.
5. Add the Enoki mushrooms and a slice of butter. Cook for 3-4 minutes, then add the last slice of butter and the miso mixture.
6. Sprinkle some chopped spring onion!

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