

Taste is in our nature



Quick oyster mushroom soup

Serves 2-3

This broth is nourishing and takes just minutes to prepare and cook.

I like just the merest hint of sesame, hence the one drop – add a little more if you wish but be careful not to mask the mild flavoured mushrooms.

You could also add a slice of fresh ginger to the stock with the mushroom stalks.

INGREDIENTS:

- 150 g fresh oyster mushrooms
- ¼ cup chopped spring onions
- 3 cups light chicken stock OR
3 cups water and 1 chicken stock cube
- 1 tablespoon fresh lemon juice
- 1 teaspoon finely chopped chilli
- 1 tablespoon mirin (Japanese rice wine)
- 1 drop sesame oil

DIRECTIONS:

Remove the stalks from the mushrooms.

Place the stock or water on to heat and add the stalks.

Slice the oyster mushrooms thinly and prepare the spring onions and chilli.

Remove the stalks from the liquid with a slotted spoon and discard.

Add the mushroom, chilli and spring onion to the stock and boil for about 3 minutes.

Stir in the mirin and cook for another 30 seconds.

Add the one drop of sesame oil.

Serve immediately.

*Tassie mushrooms are
mushroomier.*

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