

Maitake and Oyster Mushroom Larb with Tofu

paired with Davis Estates Classic Chase

INGREDIENTS:

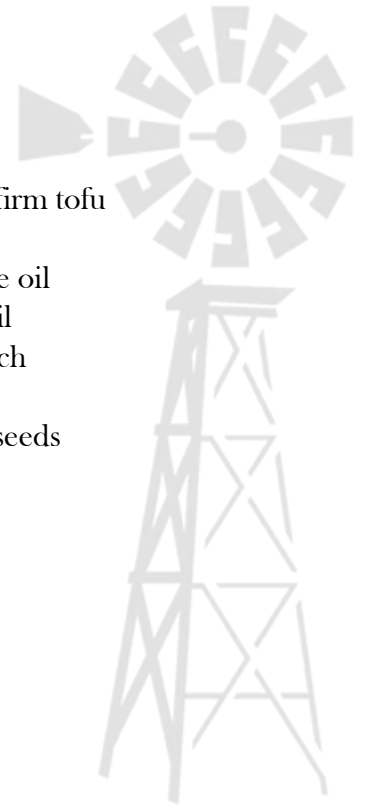
Maitake and Oyster Mushroom Larb

1 pound Maitake mushrooms
1 pound oyster mushrooms
¼ cup vegetable oil
Salt
2 tablespoons uncooked Brown Rice
1 lime
1 tablespoon sugar
2 tamari
1 garlic clove, minced
1 red fresno chile
¼ cup thinly sliced red onion
¼ cup sliced scallions
¼ cup chopped fresh cilantro leaves and tender stems
½ cup fresh mint leaves, torn
½ cup fresh Thai basil leaves, torn

SERVES: 4-6

Tofu

12 to 14 ounces extra firm tofu
1 teaspoon salt
1 tablespoon vegetable oil
2 teaspoons sesame oil
1 tablespoon cornstarch
1 tablespoon panko
1 tablespoon sesame seeds



METHOD:

Maitake and Oyster Mushroom Larb

- Preheat oven to 425°F.
- Spread the mushrooms in an even layer on a sheet pan and drizzle with the oil. Season with salt and toss to coat. Place in oven and cook until mushrooms are golden brown and crisp around the edges, about 25 minutes.
- Place the uncooked Brown Rice in a small fry pan and toast over medium heat, until it begins to smell nutty and turn golden, about 4 minutes. Remove from heat and allow to cool. Transfer to a spice grinder and process to a medium-coarse powder.
- Zest and juice 1 lime into a medium mixing bowl. Add the sugar, tamari, garlic and chile. Stir to dissolve the sugar. Add the roasted mushrooms to the bowl and toss to coat. Add the onion, scallions, cilantro, mint and basil. Stir to combine, then sprinkle on the toasted rice powder.

Tofu

- Preheat oven to 425°F.
- Line a sheet tray with parchment paper. Press the tofu, you can do this by sandwiching the tofu in paper towels and placing a cutting board, plus a heavy pot, can or book on top, for 10 minutes.
- Cut the tofu into ½-inch cubes and place in a medium bowl. Add the salt and oils and toss to combine.
- Sprinkle the cornstarch, panko and sesame seeds, and toss gently so the tofu cubes are coated.
- Spread on the prepared sheet and bake for 25 to 30 minutes, flipping once, until golden-brown and crisp.

Maitake and Oyster Mushroom Larb with Tofu
paired with Davis Estates Classic Chase

To Finish

On a serving platter or as a side, plate Maitake and Oyster Mushroom Larb with Tofu atop your favorite mixed greens. Serve immediately with a glass of Classic Chase.