

Miso Marinated Portobello Carpaccio paired with Davis Estates Merlot

INGREDIENTS:

Miso Marinated Portobello Carpaccio

5-6 Large Portobello Mushrooms, stems removed
2 tablespoon White Miso Paste
1 teaspoon Garlic, minced
1 tablespoon Shallot, minced
2 tablespoon Brown Sugar
1 tablespoon Soy Sauce (sub tamari for a gluten free recipe)
3 tablespoon Vegetable Oil
1 tablespoon Lemon Juice
1 tablespoon Yuzu Juice (sub more lemon juice if you don't have yuzu)
2 tablespoon Lemon Zest

SERVES: 4-6

Optional garnish

Olive oil
Finishing Salt
Arugula
Chopped pistachios
Freshly cracked black pepper



METHOD:

Miso Marinated Portobello Carpaccio

- In a bowl, mix white miso paste, garlic, shallot, brown sugar, soy sauce, vegetable oil, lemon juice, Yuzu lime juice, and lemon zest.
- In a zipper storage bag, add your large Portobello Mushrooms and marinate.
- Place in the refrigerator and let them marinate for at least 3 hours or overnight.
- Preheat your oven to 350°F. Line a medium baking sheet with parchment and lay the marinated Portobellos out, stem side down. Brush any remaining marinade over the tops.
- Bake for 30 minutes.
- Let them cool then slice the mushrooms very thinly on a bias with a sharp knife.

To Finish

Similar to a beef carpaccio, layer the thinly sliced mushrooms on a plate covering the plate completely except for the rim. It's ok if they overlap a little bit. Spread the arugula leaves evenly over the top of the mushrooms. Drizzle the olive oil evenly over the greens. Finish with salt, chopped pistachios and a sprinkle of fresh cracked black pepper. Don't forget your glass of Merlot!