



marinated mushroom salad

Ingredients

300gm Mercer button mushrooms
3 tablespoons light olive oil
2 tablespoons lemon juice
1 teaspoon lemon zest
2 teaspoons soy sauce
1 tablespoon maple syrup
1/2 teaspoon cayenne pepper
1 stalk celery, sliced thinly
1/2 cup diced toasted hazelnuts or other favourite nut
1/4 cup diced flat parsley leaves
Salt and pepper to taste

Preparation method

1. Slice mushrooms approximately 5mm thick. Place in a medium sized serving bowl.
2. Whisk the together the oil, lemon juice, lemon zest, soy sauce, maple syrup and cayenne pepper and toss with mushrooms.
3. Refrigerate for 30 minutes, stirring every 5 minutes or so.
4. Stir in celery, nuts and parsley and serve immediately.

Serves 4 to 6 as a side dish