

KARAAGE MAITAKES (Gluten Free)

With Vegan Yuzu Mayo

Prep Time: 40 Minutes

Cook Time: 1 Hour

Karaage Maitake Ingredients:

¾ Pound Maitake Mushrooms

Marinade Ingredients:

2 Tablespoons Gochujang

2 Tablespoons Miso Paste

1 Tablespoons Soy Sauce

1 Tablespoon Sesame Oil

1 Tablespoon Mirin

1 Tablespoon Sake

2 Garlic Cloves

1 Small Knob of Ginger

Dredge Ingredients:

1 ½ Cups Corn Starch

1 ⅓ Cups Rice Flour

1 ⅓ Cups Potato Starch

Yuzu Mayo Ingredients:

150 Grams Firm Tofu

⅓ Cup Yuzu Juice

½ Cup Chilled Maitake Mushroom Dashi

1 Tablespoon Dijon Mustard

¾ Tablespoon Kosher Salt

1 ½ Teaspoons White Sugar

1 Teaspoon Xanthan Gum

½ Teaspoon Onion Powder

½ Teaspoon Garlic Powder

½ Cup Canola Oil

Directions:

Prepare maitakes by removing the bottom inch with a knife and pull maitake mushrooms where it naturally wants to break. Pieces should be no bigger than 4 inches long and ½ an inch wide. Set aside.

Prepare the marinade by first peeling and mincing the garlic and ginger. Combine the remaining ingredients in a bowl and whisk. Once thoroughly combined, toss prepared maitakes with marinade until evenly coated. Allow to marinate for 20 minutes.

Meanwhile, prepare the yuzu mayo. Place all the ingredients except the canola oil in a blender. If dashi is unavailable, use vegetable stock or water. Blend on high until well combined. If yuzu juice is unavailable, use equal parts lemon & lime juice. Once blended well, reduce the speed to medium and slowly stream in canola oil. Place yuzu mayo in the fridge until ready to serve. Yuzu mayo will keep for upto 1 week refrigerated.

Fill a tall sided pot ½ way full with canola oil. Place on a stove top and turn on medium heat. Heat oil to 350°F.

For the dredge mix all ingredients well. Once 20 minutes have elapsed, coat the marinated maitakes one at a time in the dredge. Ensure that maitakes are evenly & well coated in the dredge. Once oil is heated, carefully fry maitakes in batches for approximately 4 and ½ minutes turning the maitakes ½ way until all sides are evenly golden brown. Transfer fried maitakes to a sheet tray or plate lined with paper towel. Season lightly with kosher salt.

Serve karaage maitakes with yuzu mayo as an appetizer to a meal or as a snack.

