

Grilled Kinoko Mushroom in Foils

Sauce	Cook Time	Category
Kikkoman Less Salt Soy Sauce	10 mins	Appetiser



Ingredients

For 2 portion(s)

- Shimeji Mushroom 1/2 pack
- Enoki Mushroom 1/2 pack
- King Oyster Mushroom 1/2 pack
- Shiitake mushroom 4 pieces
- Lemon 1/2 piece
- Butter 1 tablespoon
- White Wine 2 teaspoons
- Kikkoman Less Salt Soy Sauce 1 tablespoon

Method

1. Remove stems and divide them into small bunches. Add slits on the caps of the shiitake mushroom.
2. Spread a thin layer of the butter around the centre of the aluminum foil.
3. Place (1) on the foil and drizzle the wine over the mushrooms. 4. Wrap up in foil.
4. Put (2) into the oven and grill for about 7 to 8 minutes.
5. Pour the Kikkoman Less Salt Soy Sauce over the mushroom and garnish with lemon.