

## Pickled black fungi, aged black vinegar



Serves 4-6

*I love this cold starter, it's the perfect summer time entrée and a welcome addition to a light summer banquet or picnic, this recipe keeps well in the refrigerator and goes with poached white meat and steamed seafood.*

### For the Black fungi

200g fresh black fungi, hard stems trimmed with scissors

20g ginger, cut into fine julienne

30g vegetable oil

30g xiao xing rice wine

Heat vegetable oil in a wok, add black fungi and stir fry for 1 minute, add xiao xing rice wine and stir fry for a further minute, drain into a colander and allow to cool to room temperature,

### Black vinegar and chilli Dressing

35ml chilli oil

100ml water

300ml soy sauce

60ml sesame oil

10g garlic, grated on a microplane

90mls vegetable oil

180ml black vinegar

250g sugar syrup

20g ginger, grated on a microplane

Mix all ingredients together, this dressing can keep for 2 weeks refrigerated

### To assemble

10g coriander leaves, picked

Mix the stir fried wood fungi with the dressing to taste and allow to marinate for 12 hours in the refrigerator, to serve spoon mixture with ample amounts of marinade to dress, and garnish with coriander leaves.