

## A Celebration of Mushroom & Tea



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Jules Wiringa from The Immunity inspired by tea challenge

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  - Food
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### Used Teas



t-Series Ceylon  
Young Hyson Green  
Tea

### Ingredients

#### A Celebration of Mushroom & Tea Mushroom Broth

- 500g Mushrooms, chopped
- Splash of Oil
- 4 Onions, chopped
- ½ stalk of Celery, chopped
- 3 sprigs of Thyme
- Water, as needed
- Dilmah's Ceylon Tea
- Salt to taste
- 1 Lime
- Xatana Powder

## King Mushroom Crisps

- 1 King Mushroom
- Dashi Vinegar, as needed

## Baked King Mushrooms

- 5 King Mushrooms
- Oil
- Salt to taste
- 100ml Mushroom Broth

## Ceylon Gyoza Filling

- 1 King Mushroom, trimmed and chopped
- Oil
- Salt to taste
- 200ml Mushroom Broth
- 4 leaves of Wild Garlic, finely chopped
- Zest of 3 Kumquats
- 1 tbsp Dilmah Ceylon Young Hyson, finely chopped

## Ceylon Oil

- 250ml Oil
- 2 tbsp of Dilmah Ceylon Young Hyson

## Gyoza Dough

- 250g Four
- 2g Salt
- 140g Lukewarm Water
- Corn Starch, as needed
- Prepared Ceylon Gyoza Mushroom Filling

- Water, as needed

## Garnishing

- Baby Mushrooms
- True Morels
- Salt to Taste
- A knob of Butter
- Oil
- Remaining Mushroom Broth
- Baked Mushrooms
- King Mushroom Crisps
- 1 Kumquat, sliced thinly
- Watercress Tops for garnishing
- Ceylon Tea Oil

## Methods and Directions

### A Celebration of Mushroom & Tea

#### Mushroom Broth

- Heat up a baking pan, add a splash of oil and bake the mushrooms until golden brown.
- Add the onion and celery into a pan along with the baked mushrooms and three springs of thyme, and then cover it completely with water. Let simmer for 2 hours.
- Now take the pan off the heat and add the Ceylon tea. Let this marinade for five minutes and then pour it through a sieve.
- Use a ladle to press all the liquid out so you don't waste anything.
- Next, slice a lime in half and add the juice to the prepared broth and season with salt. Save half the broth for later and bind the remainder with Xatana powder.

#### King Mushroom Crisps

- Cut the end of a king mushroom and slice it on a mandolin.
- Now, place them on a silicon sheet and brush the tops with some Dashi vinegar.
- Then, lay another sheet on top, and bake at 140 degrees Celsius for around 15 minutes
- Take them out of the oven and let cool completely.

#### Baked King Mushrooms

- Slice the sides of the king mushrooms and halve them.
- Now, create a diamond pattern on the flesh and then cut it in half.
- Next, season them with salt and bake them in some oil, till golden brown on both sides.
- Once golden, add the prepared mushrooms broth and let it reduce.

## Ceylon Gyoza Filling

- Heat an oven-proof pan and bake the mushrooms in some oil and salt till golden brown.
- Afterwards, cook it on a stove with the prepared mushroom broth and reduce it.
- Next, add the garlic leaves and Kumquats zest into it along with the Ceylon tea.
- Mix everything well and take off heat. Now, transfer the filling into a bowl, cover with plastic wrap and let cool completely in your fridge.

## Ceylon Oil

- Pour the oil into a blender, together with the Ceylon tea.
- Blender this for approx. 10 minutes and pour into a sieve layered with kitchen paper.

## Gyoza Dough

- Transfer flour and salt onto a worktop and make a big hole in the middle.
- Next, pour the lukewarm water into the center and start mixing it slowly with your fingers until it comes together.
- Knead the dough until it is soft and smooth, cover with plastic wrap and let rest for approx. 30 minutes.
- Now, dust your worktop with corn starch and put your dough on top. Then divide it into pieces of 12 grams.
- Next, roll them into individual balls and use a rolling pin to flatten them out. Trim uneven edges using a round pastry cutter/cookie cutter.
- Finally, brush a small layer of water on top and pipe the mushroom filling into the middle.
- Press the edges together and carefully fold it. Do this on both sides.

## Assembling And Garnishing

- Bake baby mushrooms in a hot pan until golden and, once golden, add the morels. Season with salt and bake for two more minutes.
- Now, add a knob of butter to it and bake it for another two minutes.
- Next, heat up a baking-proof pan and bake the gyoza golden brown in a small layer of oil.
- Turn the gyoza upside down and add the remaining mushroom broth. Then put a lid on the pan and let the gyoza steam for 2-3 minutes.
- Finally place the gyoza in a deep plate together with the baked mushrooms, thinly sliced kumquats, some water cress tops and the king mushroom crisp.
- Serve with the remaining mushroom broth and the Ceylon tea oil.