



Wok Tossed Mushrooms

2 large garlic cloves, peeled
1 red chilli, roughly chopped
1 green chilli, roughly chopped
1cm piece fresh ginger, peeled, roughly chopped
1 tsp white sugar
1 tsp sea salt flakes
1/3 cup desiccated coconut
2 tsp peanut oil
500g mixed mushrooms, sliced (cup, oyster, shiitaki & enoki)
1 lime, halved

1. Use a mortar and pestle or small food processor to pound or process the garlic, chillies, ginger, sugar, salt and coconut to a paste.
2. Heat a wok over high heat until hot. Add 1 tsp oil and swirl to coat the wok. Add half the mushrooms and stir-fry for 2 minutes until light golden. Remove to a bowl. Repeat with remaining oil and mushrooms.
3. Return all the mushrooms to the wok, add the paste and stir-fry for 1-2 minutes or until aromatic. Squeeze over the lime and serve.