



Grilled champignon somen noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8 pieces of big champignons, cut in quaters
- 150 grams of dried somen noodles
- 1 table spoon of sesame oil
- 2 table spoons of black sesame seeds
- 1 spring onion, sliced

Mojo marinate for mushrooms:

- 1 table spoon of cumin seeds
- 1/2 table spoon of Sichuan pepper
- 1 cup of chicken stock
- 1 table spoon of sesame oil
- 1 table spoon of honey
- 1 table spoon of soy sauce
- 1 table spoon of rice vinegar
- 1 table spoon of minced, ginger
- 4 small dried chili, crushed

Instructions

1. Thread mushrooms on bamboo skewers.
2. Toast cumin seeds and Sichuan pepper in the dry pan, till they are fragrant. Remove from the pan and grind.
3. Mix all remaining marinate ingredients and bring to boil, mix till honey dissolves, later reduce heat and simmer, till sauce reduce a bit.
4. Pour marinate over mushrooms, then grill in the oven about 15 min in 180 degrees.

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5. Boil noodles, when ready, pour with cold water, drain and toss with sesame oil.
 6. Arrange noodles on the plate, pour over with marinate/sauce and mushrooms.
 7. Sprinkle with black sesame and spring onion.