



Glazed aubergine with grilled  
baby gem & roasted king  
oyster mushrooms



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## INGREDIENTS:

Serves 4

<b>Glazed aubergine</b>	20g beetroot	1g pectin	mushrooms
2 aubergines	24g chestnut mushrooms	<b>Grilled baby gem</b>	120g veg demi-glace
80ml mirin	80g celeriac	4 baby gem	20g olive oil
40ml tamari soy sauce	40g broccoli	20ml olive oil	<b>To plate</b>
20ml sesame oil	50g onion	20ml aubergine glaze	4 glazed aubergines
120g miso paste	24g garlic	40ml veg demi-glace	4 grilled baby gems
80g honey	4g tomato paste	40g tahini	4 roasted king oyster mushrooms
<b>Vegetable demi-glace</b>	4g kombu	0.5 lemon	4g coriander cress
170g aubergine	40ml oil	20g black & white sesame seeds	40ml veg demi-glace
180g cauliflower	1000ml water	<b>Roasted king oyster</b>	
20g celery	0.1g xanthan gum	400g king oyster	
60g carrot	1-2g salt		

## METHOD:

1. To make the glazed aubergine; first make the glaze by bringing the mirin, tamari and honey to the boil. Remove from the heat and whisk in the miso paste and sesame oil. Reserve 20ml of glaze. Cut the aubergines in half lengthwise and score the flesh. Steam at 90°C cut side down for 12 minutes. Turn the aubergines over and allow to dry for 10 mins. Spread a layer of the glaze over the aubergines and grill under a medium - low heat until the glaze sets. Apply another layer of glaze and repeat the process until all the glaze is used.
2. To make the vegetarian demi-glace; preheat oven to 160°C. Slice all of the vegetables as thinly as possible then mix with the tomato paste, oil and kombu, transfer to a roasting tray. Roast in the oven for 45 mins, stirring every 15 mins. Add the water to the tray and return to the oven for 30 mins. Strain the stock into a saucepan and reduce to a sauce consistency. Mix the pectin, salt and xanthan gum then blend into the stock with a hand blender, return to the boil and then pass through a chinois.
3. To make the grilled baby gem; peel away the outer leaves of the gem lettuce and trim the bottom. Cut the lettuce in half lengthwise and oil the cut side. Colour in a hot dry pan on the cut side. Remove from pan and cut each half in two lengthwise. Drizzle the wedges with the lemon juice, tahini, demi-glace and aubergine glaze. Sprinkle the sesame seeds over. Keep warm until needed.
4. To make the roasted king oyster mushrooms; trim the bottom of the mushrooms and cut in half lengthwise. Score the cut side of the mushrooms. Heat the oil in a frying pan over a medium-high heat. Colour the mushrooms on the cut side, turn over and cook for a couple of minutes or until cooked through. Drain the oil and discard. Place the pan back on the heat and turn to a medium heat. Add the demi-glace and toss the mushrooms in it to glaze them.
5. To plate the dish; place the aubergine in the centre of the plate. Arrange the gem and mushrooms over the top. Finish with the coriander cress. Drizzle some vegetable demi-glace around the plate.