



## Barbecued Flat Mushrooms with Miso & Wasabi-Avocado Mayonnaise

**2 tbs white miso paste\***  
**1/4 cup lemon juice**  
**1 ripe avocado, peeled and deseeded**  
**2 tsp wasabi paste**  
**1/4 cup Japanese mayonnaise**  
**8 flat mushrooms, stems removed**  
**2 tbs peanut oil**  
**Salt and pepper**  
**2 cups mixed Asian herbs or micro salad greens**  
**1 small beetroot, julienned**

1. To make the dressing; whisk miso paste and lemon juice together and set aside.
  2. Puree avocado, wasabi and mayonnaise in a blender. Set aside.
  3. Preheat a greased barbecue grill on high heat. Toss mushrooms in peanut oil and season with salt and pepper. Arrange mushrooms stem-side down on barbecue. Barbecue for 3 minutes. Turn mushrooms and spoon over dressing. Barbecue for 3-4 minutes, until the sauce is hot and mushrooms are tender.
  4. Place salad greens on serving plates, top with avocado puree, mushrooms and sprinkle with beetroot then serve.
- \*Miso paste is a fermented soybean mixture used for soups and stews. It can be found in most supermarkets and all Asian grocery stores.

Plates supplied by TOKO Restaurant.



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