



Hoisin sesame pork cutlets with mushrooms

Serves 4

2 tbs hoisin sauce
1 tbs honey
2 tbs mirin or sweet sherry
4 (175g each) pork cutlets
1 tbs olive oil
12 (70g each) small flat mushrooms, trimmed
1 tbs sesame seeds, toasted
1 tbs warm water
jacket potato and bread, to serve

1. Combine hoisin sauce, honey and mirin in a shallow ceramic dish. Remove 2 tbs mixture to a small bowl and set aside.
2. Add pork cutlets to the ceramic dish, turn to coat. Cover and refrigerate 30 minutes if time permits.
3. Preheat a barbecue plate on high. Drizzle the plate with oil. Add mushrooms, cook 2—3 minutes each side until just tender, remove to a plate. Reduce heat to medium. Add pork cutlets, cook 3—4 minutes each side until just cooked through. Remove to a plate, cover and stand 3 minutes.
4. Place pork onto plates. Sprinkle with sesame seeds. Top with mushrooms. Stir warm water into the reserved hoisin sauce mixture and drizzle over the mushrooms. Serve with jacket potato and or bread.

TIP

Mirin is a low alcohol sweet rice wine. Available from Asian grocery stores, it's inexpensive and keeps for 12 months. Sweet sherry is a suitable substitute.

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