

Lobster Mushroom (*Hypomyces lactiflorum*) – quick pickle

Ingredients:

2 Cups Lobster mushrooms, sliced

2 Large shallots, minced

2 small lemons, zested and juiced (1/4 cup juice)

1 large garlic clove, minced

1 bay leaf

2 Tbs of Sherry vinegar

1 sprig thyme, finely chopped

1 sprig rosemary, finely chopped

2 stems parsley, finely chopped

4 Tbs olive oil

Salt & pepper to taste

Crusty bread

Method:

- Heat a sauté pan with olive oil on Medium high heat.
- Add the mushrooms and cook till slightly brown, add a pinch of salt.
- Add the shallots and garlic and sauté; add the bay leaf and then the herbs.
- Cook for a few seconds then add the lemon zest and the juice.
- Then add the sherry vinegar and gently stir. Remove from heat and garnish with herbs.
- Serve on toasted crusty bread.