

A top-down view of a light blue ceramic bowl with a scalloped rim, filled with a salad. The salad consists of fresh green arugula leaves, sliced mushrooms, dark olives, and large shavings of white cheese. The text "Mushroom & Olive Salad" is overlaid in a white serif font.

Mushroom & Olive Salad



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Mushroom & Olive Salad

BY JAMES BECK

This is a simple little salad that benefits from the unctuous braising liquids of the short rib to enhance the meatiness of beautiful Te Mata portobello mushrooms. Amounts of olive, rocket and cheese are a guide only, use how much you feel. This is another Hawke's Bay recipe that reaps the benefits of delicious fresh ingredients.

INGREDIENTS

- 4-6 Te Mata portobello mushrooms, skin and stem removed
- 200ml reserved braising liquid from short ribs (see Short Ribs recipe at www.hawkesbaynz.com/foodandwinecountry?article=1144)
- 1 clove of garlic crushed
- 1 piece St Andrews Limes Preserved Lemons, thinly sliced (optional)
- 75g Telegraph Hill Burnt Orange and Fennel Olives
- 150g Rocket salad
- 50g Craggy Range Sheep Dairy Pecorino
- Salt to taste

FOR THE DRESSING

- 2T mushroom cooking liquid
- 1/2tsp Arataki honey
- 1tsp St Andrews Lime NZ Lime Juice
- Telegraph Hill Extra Virgin Olive Oil

METHOD

1. Preheat your oven to around 180°C
2. Place the mushrooms in a single layer in a small ovenproof dish.
3. Bring the braising liquid, garlic and preserved lemon to the boil and pour over the mushrooms. Cover the mushrooms with foil and cook in the oven for about 15 minutes.
4. Remove the mushrooms from the oven and from the liquid, allow to cool.
5. While the liquid is still room temperature, measure 2T for the dressing and add the honey to dissolve. Add the lime juice and olive oil and emulsify well.
6. When the mushrooms are cold, slice thinly. Combine with the olives and rocket. Toss with the dressing, top with pecorino shavings and serve.