

Marinated Chilli Mushrooms with Grapefruit and Crabmeat



**Miette Culinary Studio
Chef Paul Vandewoude**

INGREDIENTS:

- 1 ½ lbs brown beech (375g) and white beech mushrooms (375g)
- 2 cups light olive oil
- 2 tbsp lemon juice
- 1 clove garlic, finely chopped
- ¼ tsp caster sugar
- 1 red chili, finely chopped
- 1 green chili, finely chopped
- 1 tbsp chopped fresh coriander
- 1 tbsp chopped fresh parsley
- 2 pink grapefruit, cut in sections
- 1 jumbo lump crab meat

PROCEDURE

Mix together the oil, lemon juice, garlic, sugar and chilli. Pour over the mushrooms and mix well so that the mushrooms are evenly coated. Cover with plastic wrap and marinate for at least 30 minutes. Just before serving, add the herbs, season and mix well.

In a mixing bowl, add some mushrooms, grapefruit section, and jumbo lump crab meat. Add some marinated grapefruit juice. Serve in cold plates.

(Makes 20-25)