



# Mushroom Ceviche

Chef Name: Alexana Cabrera – Chef De Partie - Mixtli

Yield: 4 servings

## **Pickled Mushrooms**

- 1 oz. Shiitake mushrooms
- 1 oz. Cremini mushrooms
- 1 oz. Oyster mushrooms
- 1 oz. Enoki mushrooms
- 1 oz. Brown Beech mushrooms

## **Pickling liquid:**

- ½ c White wine vinegar
- 1 c Water
- 1 Tbsp Salt
- 2 Tbsp Sugar
- 1 tsp Black Peppercorns
- 1 Tbsp Honey
- ½ oz Thyme

Clean the mushrooms with a wet cloth and cut. Make pickling liquid by placing all ingredients in a pot and bringing it to a boil. Reduce heat and simmer for 20 min. Strain liquid and pour over mushrooms. Store in refrigerator overnight.

## **Spherified Leche de Tigre**

- 1 c Dehydrated Shiitake mushrooms
- 2 ea. Turmeric peeled
- ½ ea. Shallot
- 3 ea. Garlic, cloves
- 1 ea. Serrano
- 3 ea. Lemon, juice
- 1 Tbsp Honey
- Salt
- Calcium Lactate Gluconate

In a small pot, sweat the shallots, garlic and serrano for 5 minutes. Add a cup of water and bring to a simmer. Add dried mushrooms and rehydrate them in the liquid for 30 min. Cool, strain and save the liquid. Place the rehydrated ingredients, turmeric, lemon and honey in a blender. Use the leftover liquid from the mushrooms to achieve a heavy cream- like consistency. Season to taste.



Weigh the liquid. For every 100g of liquid use 2 g of calcium lactate gluconate. Blend thoroughly. Next, fill a hemispheric silicone mold with the leche de tigre liquid and freeze.

### **Sodium Alginate Bath**

1000 g Distilled Water (cold)  
5 g Sodium Alginate

Blend distilled water and sodium alginate to form a bath solution for the spherification process. Once both ingredients are blended together let sit for 24 hours to remove the air bubbles.

### Forming Spheres:

Bring the sodium alginate bath to room temperature. Have two containers with clean water deep enough to submerge spheres. Have a third separate container with water to hold your spheres in. Place 4 frozen spheres in the sodium alginate bath for 3 minutes. Submerge the sphere in the liquid using a slotted spoon. Make sure the spheres don't touch each other or the edges of the container or else they will stick. Remove the spheres from the bath and place in first clean water bath to remove excess sodium alginate. Remove the spheres and place in second clean water bath. Once the spheres are clean place in container with water and store in cooler.

### **Multi-Seed Cracker**

1 c Chia Seeds  
¼ c Sesame Seeds  
¼ c Pumpkin Seeds  
¼ c Sunflower Seeds  
1 c Water

Mix all seeds together and add water. Mix by hand and let the chia seeds rehydrate over 30 min. Stir every 10 minutes. Season with salt. Once rehydrated the chia seeds will act as the binder. Spread thinly over a silpat and place in oven at 250 degrees F. Cook for 30 minutes or until crispy. Break apart to desired size. Store in a cool, dry place.

### **Plating Procedure**

Lemon Balm  
Nasturtium

Place one sphere in the center of a wide shallow bowl. Strain the mushrooms and layer around the sphere forming a ring. Garnish mushrooms with lemon balm and nasturtium leaves. Place multi-seed cracker on the side.