



Crispy king oyster mushrooms with pickled salmon

A feast for connoisseurs: crispy fried king oyster mushrooms meet tender, pickled salmon – accompanied by a creamy olive oil mayo. An elegant starter from Michelin-starred chef Alex Huber that captivates with its fine aromas and textures.

Zutaten

2 Portionen

King oyster mushrooms
Hazelnuts
Almonds
Pumpkin seeds
Peanuts
EL Panko flour
King oyster mushrooms
2 EL Strength
3 EL Flour
Water
300 ml Byodo Roast Olive Mediterranean
Byodo organic sea salt
Pepper
Marinated salmon, optional smoked salmon
Wild herbs, fresh, e.g. chervil, dill
Olive oil mayonnaise
4 EL Byodo Vegan Mayo
1 EL Byodo Dijon mustard
2 EL Byodo Roast Olive Mediterranean
1 TL Byodo Grainy Mustard
Byodo Fine Premium Organic Sea Salt

Pepper
Water

Zubereitung

Crispy king oyster mushrooms

Finely chop all the nuts and seeds or put them in a food processor. Mix with the panko flour to make a breading. Cut the king oyster mushrooms into even slices. In a small bowl, mix the starch and flour with a little water until smooth and creamy. Coat the mushroom slices generously with this flour and water mixture using a brush. Then place in the prepared breading and press down lightly so that it adheres well.

At the same time, heat the frying olive in a pan – this ensures a Mediterranean aroma and a golden, even browning. Fry the breaded king oyster mushrooms in batches in the hot oil until crispy and golden brown. After frying, drain the mushrooms on kitchen paper to remove excess oil and immediately sprinkle with coarse sea salt and a little pepper.

Olive oil mayonnaise

For the creamy sauce, mix the vegan mayonnaise with the Dijon mustard and fried olive. A little grainy mustard provides texture and a subtle spiciness. Stir the mayonnaise until smooth – if it is too thick, simply dilute with a small sip of water and season with salt and pepper. As an alternative to water, sour cream can also be used, which gives the mayonnaise a pleasantly fresh note.

Arrange the crispy king oyster mushrooms on a plate and decorate with the olive oil mayonnaise. Elegantly drape the marinated salmon next to it and garnish with fresh herbs such as chervil and dill.



Discover another [olive oil mayo recipe](#) by Alex Huber with fresh eggs and apple balsamic vinegar.