

INGREDIENTS

- 100g Sea Urchin Harvest Uni Gold
- 400g wagyu porterhouse, thinly sliced
- 100g shimeji mushrooms
- 100g enoki mushrooms
- 100g fresh shitake mushrooms
- 300ml rice wine vinegar
- 150g caster sugar
- rice flour, for dusting
- 500ml vegetable oil, for frying
- 1 nori sheet, finely cut, to serve
- sesame seeds, to serve

METHOD

1. For the pickled mushrooms – place the vinegar and sugar into a small pot and simmer for 2 minutes to dissolve the sugar. Break up the shimeji mushrooms and place into a bowl. Pour over the pickling liquid and set aside.
2. For the fried mushrooms – place the vegetable oil into a pot and bring to a high heat. Break up the enoki mushrooms and dust in rice flour. Fry until golden brown then transfer onto paper towel to drain.
3. For the sauteed mushrooms – place some vegetable oil into a pan over a medium high heat. Finely slice the shitake mushrooms and sauté for 2 minutes or until tender and lightly coloured.
4. To serve – roll one piece of sea urchin into each slice of raw wagyu beef and divide between four plates. Drain the pickled mushrooms and add to each plate along with the fried and sauteed mushrooms. Sprinkle with nori and sesame seeds to serve.