



KOREAN VEGAN LETTUCE CUPS



INGREDIENTS

SERVES 15

1. For the ssam sauce

- 1/2 small spring onion, finely chopped
- 2 tbsp rice wine vinegar
- 1 tbsp olive oil
- 1/4 tsp gochujang (chili pepper paste) or sriracha (add more to taste)
- 1 tsp white miso paste

2. For the mushroom filling

- 1 tbsp olive oil
- 2 medium cloves garlic, finely chopped
- 200 g button mushrooms, de-stemmed and diced very small (for stronger flavour use 225g shiitake, enoki, or portobello mushrooms)
- Salt and pepper, to taste

3. For the cups

- 15 lettuce leaves
- 1 cup cooked short-grain white rice, seasoned with salt and pepper
- 1 small bunch fresh coriander, finely chopped
- Sesame seeds for serving

INSTRUCTIONS

- 1. Make the ssam sauce:** Add all of the ingredients to a small bowl and whisk to combine. Set aside.
- 2. Cook the mushrooms:** Heat oil in a large frying pan over medium heat. Add garlic. Cook for 1 minute, then add the mushrooms. Stir to combine and cook until tender, about 2-3 minutes. Season with salt and pepper. Remove from heat and set aside.
- 3. Assemble the cups:** Layer the lettuce leaves with a scoop of seasoned rice, mushrooms and ssam sauce (be mindful not to overfill your cups). Top with chopped coriander and a squeeze of fresh lime or lemon juice. Sprinkle with sesame seeds (drizzle with sriracha if you like). Serve immediately.



<http://www.picklesnhoney.com/vegan-korean-lettuce-wraps>



KOREAN VEGAN LETTUCE CUPS



EQUIPMENT

-