

Shiitake & Sake Stir-Fry Sauce

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Preparing the Sauce

- 5 g dried shiitake mushrooms (Chinese black)
- 1/4 cup sake
- 1/4 cup mushroom liquid
- 1/4 cup kecap manis
- 2 tbsp sweet chilli sauce
- 1 tsp sesame oil
- 2 fresh small, red Thai chillies
- 1 1/2 tbsp fresh lemongrass
- 3 tbsp lime juice

To prepare the sauce, first rehydrate the dried mushrooms for about 5 minutes in approximately 1/3 cup of boiling water.

In the meantime, finely chop the red chillies and lemongrass. Juice the lime.

Remove the mushrooms from the soaking liquid (reserve the liquid) and slice.

Place the mushrooms, 1/4 cup of the mushroom soaking liquid and the remaining ingredients into a bowl. Mix to evenly combine.

This sauce is enough for approximately 6 stir-fry servings. The recipe can be increased to suit your needs.

Any leftovers can be stored in a tightly-sealed container in the refrigerator for a few weeks.