



Kaviari Maison

MUSHROOM CARPACCIO



RECIPE IDEAS

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Mushroom Carpaccio

Serves four

Preparation time: 30 min

Cooking time: -

8 button mushrooms · 8 cremini mushrooms · **125 g Baenki caviar**

Vinaigrette

1 tsp Dijon mustard · 1 tsp sherry vinegar · 3 tbsp mushroom velouté · 3
tbsp hazelnut oil · 3 tbsp olive oil · crushed Kampot pepper · salt · pepper
· a few chervil sprigs

Clean the mushrooms, then slice them very thinly using a mandoline.

Arrange the slices elegantly on the plates.

In a bowl, combine the mustard, sherry vinegar and mushroom velouté.

Season with salt and pepper, then gradually whisk in the oils.

Drizzle the vinaigrette over the mushrooms, then spoon the caviar on
top. Garnish with a few chervil sprigs and finish with a sprinkling of
crushed Kampot pepper.



Kaviari
PARIS