



mushroom jerky

THE VEGETARIAN VERSION OF THE ULTIMATE
CRISPY-CHEWY CHOCOLATE JERKY



1. For 20 minutes boil as many shredded Oyster Mushrooms as possible



2. Make the marinade sauce of your dreams! The style + taste is up to you!



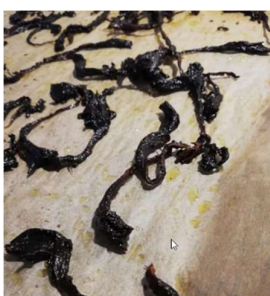
3. Both of you should rest a little bit



4. Whisk the marinade & put in fridge for 24 hrs



5. Place them next to each other and put them in a fruit dryer or the oven



6. Dry them at ~50 °C for about 7-8 hours



Yes, that's right! Around 7-8 hours! If you only have an oven, set it on the lowest setting and leave the door open a bit so the steam can leave.

At this point, you are done! Or, you can start melting some chocolate...



Dip them in the nicest chocolate you have and let them cool down.

Warning: Even if you started with many kilograms of mushrooms, in this form they will disappear in no time!