



# mushroom jerky

THE VEGETARIAN VERSION OF THE ULTIMATE  
CRISPY-CHEWY CHOCOLATE JERKY





For 20 minutes boil as many shredded Oyster Mushroom as possible



Make the Marinade Sauce  
of your dreams!  
The style + taste is up to you



Both of you should  
rest a littlebit

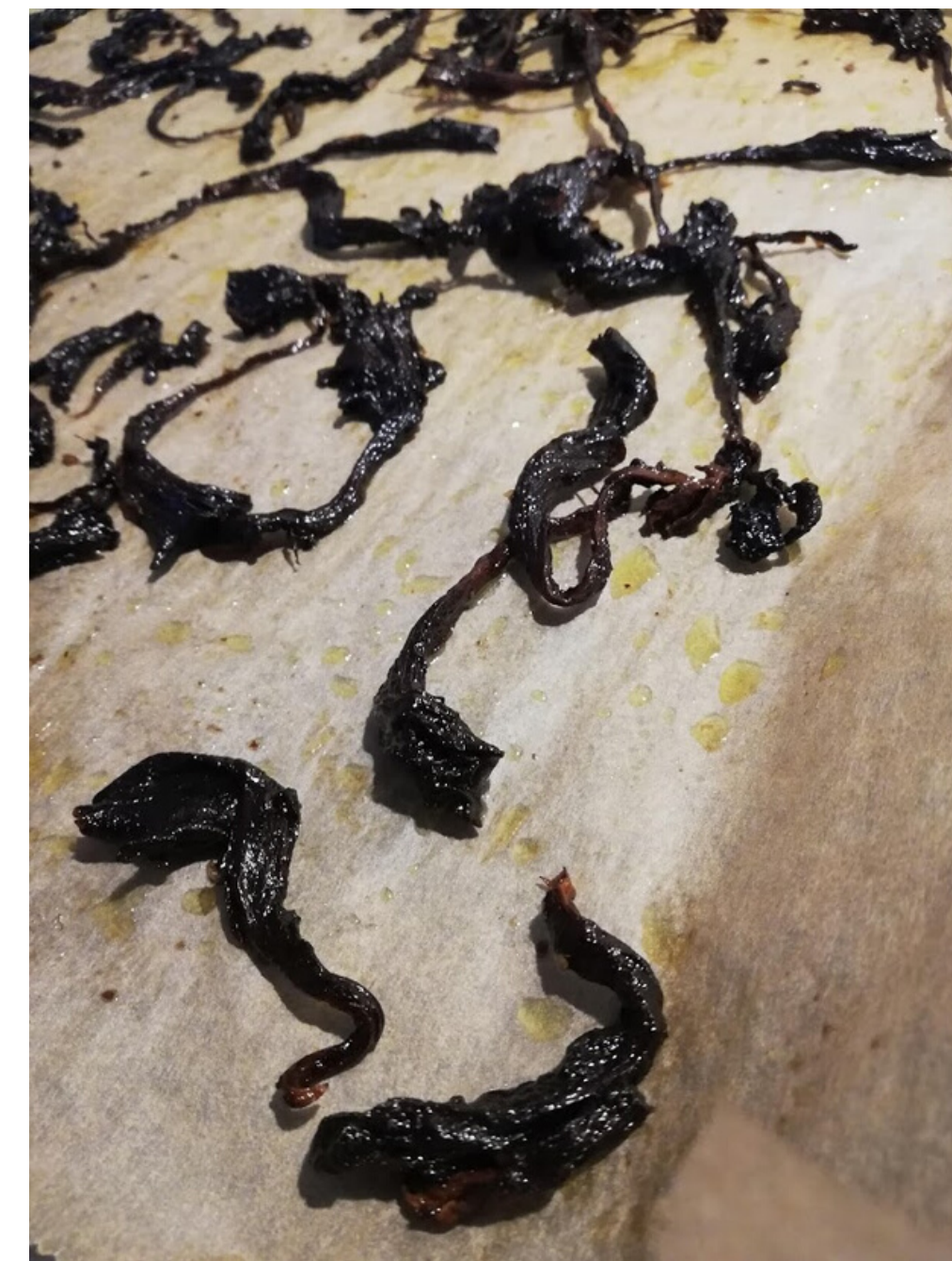




Whisk the Marinade in gently and put it in the fridge for 24 hours



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



Dry them on around 50 °C for about 7-8 hours





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

At this stage  
you can be ready!  
or! - start melting  
some chocolate...





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

Warning:  
by the time you finish,  
the jerky might also be..  
Even if you have started  
with many kilograms  
of mushroom, in this form  
it will disappear  
in no time!



# Mahlzeit Bon Appetit

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