BUTTON MUSHROOM CARPACCIO WITH TOASTED HAZELNUTS AND KUMQUAT VINAIGRETTE BY MORGAN MAFIOLY

Ingredients
(For 4 people)

- 12 brown button mushrooms
- 12 white button mushrooms
- 1 dl hazelnut oil
- 1 dl olive oil
- 80 g toasted hazelnuts
- 50 g caster sugar
- 1 dl kumquat juice
- 1 shallot
- 2 scallions
- 50 g beetroot sprouts
- Fleur de sel, freshly ground pepper

Preparation:

Clean the mushrooms. Slice them with a mandoline or knife. Chill to reserve.

Heat the sugar to the point of caramelization, then deglaze with kumquat juice. Reduce to obtain a syrupy consistency. Leave to cool.

Arrange the mushrooms. Sprinkle them with finely chopped shallots and toasted hazelnuts. Add the kumquat juice reduction. Sprinkle the dish with hazelnut and olive oils. Season with fleur de sel and freshly ground pepper.