

Mushroom Tamagoyaki Bruschetta Published: June 28, 2020, by Ivan

A great fusion of Japanese-style pickled mushrooms, tamagoyaki and Italian-style bruschetta.

INGREDIENTS (Makes 2)

- 1/4 tsp Miso Paste
- 1/2 Tbsp Sugar
- 1/4 tsp Soy Sauce
- 1/4 tsp Sesame Oil
- 1 Egg (Scrambled)
- 2 tsp Sake
- 1 Slice French Loaf Bread or 4 slices French Bread Baguette
- 1 Tbsp Olive Oil
- 1 Tbsp Raw Garlic
- 2 Tbsp Green Onion
- 1/4 cup of Pickled Portabella Mushrooms (See my Pickled Portabella Mushrooms recipe.)

INSTRUCTIONS

1. Chop 1 Tbsp raw garlic and 2 Tbsp green onion. Spread 1 Tbsp of the chopped garlic on top of one slice of French loaf bread. Try to spread the oil from the garlic onto the bread. Remove the garlic and set it to the side. Spread 1 Tbsp of olive oil on top of the garlic oil on the bread. If you are using a sliced French baguette, then spread 1 tsp garlic and 1 tsp olive oil per slice. Cut the French loaf bread into 4 pieces. If you are making several servings, then toast the prepared bread in an oven at 325°F for 5-8 minutes or until the bread is golden brown. Otherwise, toast the bread in a frying pan until both sides are golden brown.
2. To a bowl, mix 1/4 tsp miso paste, 1/2 Tbsp sugar, 1/4 tsp soy sauce, and 1/4 tsp sesame oil. In another bowl, scramble one egg, then add it to the first bowl with 2 tsp sake. Mix the tamago (egg) mixture until well incorporated.
3. Set your electric stove to 1/3 power. Toast the chopped garlic in a small frying pan with no oil. The garlic pieces will become smaller and lightly browned. Spray the pan with a little vegetable spray. The pan may smoke from the vegetable spray. Immediately add the chopped green onion, then add the tamago mixture. Push the egg mixture to the center of the pan, then flip to create a solid omelet for easier portioning. Cook the omelet on both sides to your personal preference. Tamagoyaki has a moist interior like scrambled eggs.
4. Divide the tamagoyaki into 4 pieces, and place them on the garlic oiled side of the toast. Top the tamagoyaki with the pickled portabella or grilled portabella mushrooms.

Plating: Serve individually on a tapas plate with a glass of ice-cold beer, wine, or a cup of warm sake.

Thanks for stopping by. I hope you enjoy your own Mushroom Tamagoyaki Bruschetta. Remember to share your recipes.

Until next time. Adios