



KING OYSTER MUSHROOM STEAKS WITH PESTO AND ALMOND AILLADE

1/2 cup Almonds
1/4 cup extra-virgin olive oil
1 garlic clove
1 tsp grated lemon zest
1 tbsp fresh lemon juice
1 3/4 tsp kosher salt
6 king oyster mushrooms
6 tbsp olive oil
1 tsp black pepper
1 1/4 cups refrigerated pesto
Flaky sea salt, to taste

Preheat oven to 325°F. Bake in preheated oven until toasted, 8 to 10 minutes, stirring once after 5 minutes. Let cool for 5 minutes. Coarsely chop almonds. Place almonds, 2 tbsp extra-virgin olive oil, garlic, lemon zest, and 1/4 teaspoon kosher salt in a food processor. Pulse until mixture is finely chopped, about 12 pulses. Transfer mixture to a small bowl. Stir in the remaining 2 tablespoons extra-virgin olive oil; add kosher salt to taste. Let stand at room temperature at least 30 minutes.



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