



# HARVEST GOURMET SUSHI STYLE CHARGRILLED WITH SEAWEED

## INGREDIENTS

2 Packets Enoki Mushroom  
4 Pieces Seaweed  
1/2 Packet Harvest Gourmet Chargrilled Pieces  
1/2 Cup Cooking Oil  
2 Tablespoons Cooking Oil  
2 Sprigs Red chili  
1 Inch Ginger  
1 1/2 Tablespoon Taucu  
2 Teaspoons Sugar  
1/4 Cup Water  
1 Teaspoon potato starch  
1/2 Teaspoon Vegetarian Seasoning  
1/2 Cup Water  
2 Tablespoons Taucu  
2 Teaspoons Sugar  
1 Teaspoon Light Soy Sauce  
1/2 Teaspoon Sesame Oil



Enjoy the tasty Harvest Gourmet Meat Free Golden Lucky Chargrilled just like golden pieces of wealth crackling with vitality dancing on the plate of prosperity inviting good luck and good health!

## PREPARATION

- 1.** For sambal, heat cooking oil, add chopped chili and chopped ginger. Fry until fragrant. Add taucu, sugar, water, vegetarian seasoning and diluted potato starch. Mix well. Set aside.
- 2.** Wrap Harvest Gourmet Chargrilled Pieces with seaweed strips. Sealed the end with dap of water. Heat cooking oil ,deep fry until golden.
- 3.** For sauce, mix water, taucu, sugar, light soy sauce and sesame oil. Simmer for a while.
- 4.** To assemble, arranged steamed enoki mushroom on a plate, pour over the sauce, put sambal in middle. Then arrange the fried chargrilled. Ready to serve.

Recipe created by CHEF ROY

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