

Shiitake Aioli 2

7 oz shiitakes, caps only, quartered
2 oz neutral oil for sauteeing
2 oz shaoxing wine
4 oz mushroom juices
4 cracked whole eggs, nuked (1 minute, 15 seconds)
1 cup grapeseed oil
salt and pepper as needed

1. Saute shiitakes in oil; season with salt and pepper.
2. Deglaze with shaoxing wine. Reduce until almost dry.
3. Add mushroom juices; simmer 1 minute.
4. Puree in blender with eggs.
5. Drizzle in grapeseed oil with blender running at high speed.
6. Adjust seasoning if necessary.