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# Roast sweetheart cabbage with mock teriyaki

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Preparation time  
**overnight**

Cooking time  
**over 2 hours**

Serves  
**Serves 4**

Dietary  
**Vegetarian**

**By** Simon Rogan  
**From** Saturday Kitchen

## Ingredients

### For the mushroom stock

600g/1lb 5oz chestnut mushrooms, thinly sliced  
1 tbsp sunflower oil  
100g/3½oz thinly sliced shallot  
1 garlic clove, thinly sliced  
2 sprigs of thyme  
200ml/7fl oz madeira  
1 tbsp sherry vinegar  
salt and freshly ground black pepper

### For the fermented mushroom juice

250g/9oz chestnut mushrooms, thinly sliced  
15g/½oz salt

### For the cabbage

2 sweetheart cabbage  
100g/3½oz salt  
40g/1½oz dill  
knob butter  
2 tbsp rapeseed oil  
200g/7oz mix of English mushrooms, velvet caps, nameko, white and brown shimeji mushrooms  
60g/2¼oz baby silverskin onions  
selection of wild garlic leaves, such as crow garlic and

three-cornered leek  
grated truffle, to serve

## For the mustard emulsion

3 free-range egg yolks  
2 free-range eggs  
1 tsp sherry vinegar  
4g salt  
15g/½oz English mustard  
500ml/18fl oz sunflower oil

## For the mock teriyaki

250ml/9fl oz stout vinegar  
50ml/2fl oz English mead  
300ml/10fl oz mushroom stock (from above)  
50g/1¾oz fermented mushroom juice (from above)  
50g/1¾oz sugar  
10g kuzu starch (or cornflour) mixed to a thin paste with a little water

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## Method

1. For the mushroom stock, dry the sliced mushrooms in a very low oven overnight. Fry the shallots and garlic gently in a little sunflower oil until translucent and then add the thyme and dried mushrooms.
2. Pour in the madeira and cook until reduced in volume by two thirds. Add 1.5 litres/2½ pints water and simmer for 2 hours, checking that it doesn't boil dry. Remove from heat and leave to cool to room temperature. Put in the fridge overnight to mature. Next morning pass the stock through a sieve and heat to reduce by half and seasoning with salt and pepper.

- 3.** To prepare the fermented mushroom juice, freeze the sliced mushrooms then mix them with the salt and leave in a warm place for 24 hours.
- 4.** For the cabbage, trim and cut the cabbage in half. Boil 2 litres/3½ pints water with the salt to dissolve, let it cool and add the dill. Brine the cabbage in the liquid for 20 minutes, remove and pat dry.
- 5.** For the mustard emulsion, in a food processor, blend together the eggs, vinegar, salt and mustard and add the oil until a thick emulsion is formed and pour into a heatproof cream whipper. Charge with two bulbs and hold in a bath at 50C.
- 6.** For the mock teriyaki, gently simmer the stout vinegar until reduced in volume by two thirds. In a separate pan simmer the mead to evaporate away the alcohol then take off the heat. Add the mushroom stock, sugar and fermented mushroom juice and reduce slightly. Whilst constantly stirring, add the kuzu paste bit by bit to thicken. Add the reduced vinegar.
- 7.** Preheat the oven to 180C/160C Fan/Gas 4. In an ovenproof frying pan, cook the cabbage halves in a little rapeseed oil and butter and then transfer the pan to the oven for 5-6 minutes. Place on a cloth to drain when cooked.
- 8.** Meanwhile, fry the prepared wild mushrooms and baby onions in butter, wilt over the various garlic leaves, season and drain on a cloth.
- 9.** Spoon a pool of the mock teriyaki sauce in a bowl and place the cabbage steak in the centre.
- 10.** Scatter over the mushroom mixture, squirt some mustard emulsion on top and finish with some grated truffle and rapeseed oil.