

# Greenlip Abalone with Asian Mushrooms

## *Ingredients:*

Olive oil  
50g butter  
400g greenlip abalone, thinly sliced  
2 shallots, thinly sliced  
2 spring onions, chopped  
2 cloves of garlic, diced  
¼ cup light white wine (we recommend: Seppeltsfield 2018 Barossa Vermentino)  
500g assorted Asian mushrooms (eg. pearl, enoki, shiitake)  
Black pepper

## *Method:*

Over a medium heat, add olive oil and butter to a pan. Once butter has melted, add shallots, spring onion and garlic. Once fragrant and soft, add the mushrooms, chopped roughly.

Deglaze the pan with white wine (we used the light and fresh Seppeltsfield 2018 Barossa Vermentino) and cook until mushrooms soften. Add the abalone and cook until the abalone curls at the edges – about 2-3 minutes.

Serve immediately with cracked black pepper.

