Seared Maitake Mushroom Steaks with Persimmon Salsa

Ingredients

- 2 firm fuyu persimmons
- 2 fresh chili peppers
- 1 small shallot
- One clove of garlic
- 2-3 mint leaves
- A few springs of fresh cilantro
- ½ lime, juiced
- 1 tsp. soy sauce
- One maitake mushroom
- Olive oil, for cooking
- Salt and pepper, to taste

Steps

1. Prepare the persimmon salsa by peeling the persimmons and chopping them into small cubes. Remove the seeds and stem of the chilies, and dice them finely (start with one pepper, if you're sensitive to spice). Dice the shallot, mince the garlic, and roughly chop the herbs. Place all the ingredients in a mixing bowl, along with the soy sauce and lime juice, and toss to mix. Adjust the flavors to taste, and set aside.

2. Prepare your maitake mushroom by cleaning it, and cutting into two steaks. If the mushroom is fairly small, simply cut in half vertically. If it is larger, cut steaks from the center of the mushroom, about 2 inches thick. Season both sides of the mushroom with salt and pepper.

3. Heat a generous amount of oil in a large skillet, and place the mushrooms, cut side down, into the skillet. Use a second cast iron skillet or other weight on top of the cooking mushrooms to apply even pressure while they cook. Let the mushrooms cook for 10 or so minutes, until they have flattened significantly, a large amount of water has been lost, and the mushroom has browned nicely. Flip over your maitake mushroom steaks and sear the other side- this will happen a lot more quickly as the moisture has already been steamed off.

4. Serve the maitake steaks with the freshly prepared persimmon salsa on top.