

A rich, complex, umami glamour profile with miso powder, honey blossom and a variety of spices such as paprika, garlic, coriander, black pepper, turmeric and chilli. A concentrated, thick, savoury sauce with a sweet and spicy kick!



RECIPE CARD



Miso

FLAT MUSHROOMS

AVO Miso Rib Sauce

Flat Mushrooms

Red Chilli

Coriander

Sesame Seeds (*optional, for garnish*)



OVEN



GREAT AS A SIDE

1. With a spoon, add the **AVO Miso Rib Sauce** to the inside of the **flat mushrooms**. This is a very powerful sauce so you won't need to add too much, bare in mind the mushrooms will reduce significantly in size once cooked too.
2. Add sliced **red chilli** and **coriander**, not only will they improve the visual of the product but also add great flavour!
3. A sprinkle of **sesame seeds** will also add nice texture to the end product.

Miso

STEAK TIPS

AVO Miso Rib Sauce

Steak off cuts (rump/sirloin/bavette)

Spring Onion

Coriander

Sesame Seeds (*optional, for garnish*)



OVEN/PAN FRY



GREAT WITH RICE NOODLES

1. Prepare your **steak off cuts** by trimming out any gristle and dicing into inch cubes.
2. Stir through 20-25% **AVO Miso Rib Sauce**, mix thoroughly to ensure the sauce is evenly distributed.
3. Slice **spring onion** across the width and sprinkle on top along with the **coriander**.
4. Finally add a sprinkle of **sesame seeds**.



For allergen information, please refer to the relevant product specification.

