



**Koji Chanterelle Syrup with Golden Milk & Gooseberry by Ryan Castelaz of the Agency as served at the Koji dinner at Charlie Trotter's Sept 28<sup>th</sup> dinner.**

### **Magic Golden "Peach" Soda**

*Make a golden syrup and design your favorite soda drink*

#### *Basic Recipe for Syrup:*

2 cups chopped chanterelle mushrooms

2 cups granulated sugar

1/2 to 1 cup apple cider vinegar, to taste

Pack the chanterelles and sugar into a clean jar or other airtight container, alternating layers. Cover; keep at room temperature, out of direct sunlight. Stir or shake occasionally during the course of one to two weeks. The sugar will pull liquid from the mushrooms and will dissolve into syrup.

The syrup is ready when the sugar is fully liquified. Transfer mixture to a blender, strain if desired; and process until smooth. (If you want added flavor and texture, do not strain).

Stir in apple cider vinegar if needed for brightness and balance. Store covered in the refrigerator for 1 month.

**To Serve:** Add 1 oz. syrup to a tall glass. Top with ice and 8 oz. cold seltzer. Stir gently and enjoy.

**Recipe from:** Jeremy Umansky, Larder, Cleveland

**Note:** We couldn't find fresh mushrooms, so we used dried Chanterelle mushrooms that were dehydrated as directed on the package. We added the vinegar to our sugar and mushroom mixture at the beginning since it needed additional liquid.

**To Serve Our Drink:** We added mushroom syrup to a glass, white grape juice, and plant-based almond milk and pumpkin pie spice and sprinkled them with crushed dried red raspberries. Jeremy said that you could also add Koji to your soda drink. The drinks we were served at Trotter's dinner were made with Koji as an ingredient.

**About the Recipe:** It's a one-of-a-kind soda that's fruity, earthy, brightened up by a healthy dose of apple cider vinegar, and more interesting than peach alone. "Believe it or not, when we have this soda on the menu, we can't keep it in stock," Umansky says. "We can easily go through a gallon of syrup in a week. People can't believe it's just mushrooms, sugar, and vinegar."

Some customers at [Larder](#), Jeremy Umansky's experimental Jewish deli in Cleveland's Ohio City neighborhood, think the chef is lying about the chanterelle mushroom soda. "It tastes exactly like peach," Umansky says. "People will argue with me—like, *Come on, I know you put peaches in there, too.*" For More Information See:

<https://midwesterner.substack.com/p/how-to-make-a-mushroom-soda-that>



Chanterelle's syrup in glass jar aged for 6 days.