

Crispy Crumbed Mushrooms



TRY THESE CRISPY CRUMBED MUSHROOMS DIPPED IN YOUR FAVOURITE SPUR SAUCE OR DRESSING.

INGREDIENTS

- 200g button mushrooms
- Salt and freshly ground black pepper to taste
- 80ml (1/3 cup) cake flour
- 2 extra large eggs, beaten
- 60ml (1/4 cup) [Spur Salad & French Fry Dressing](#) or [Sweet Chilli Dressing](#)
- 500ml (2 cups) dried breadcrumbs
- 45ml (3 Tbsp) chopped fresh parsley or 15ml (Tbsp) dried
- Cooking oil for deep-frying



METHOD

- Wipe the mushrooms with kitchen paper and trim the stalks slightly.
- Dip the mushrooms one by one into the flour, then the beaten egg whisked together with Spur Salad



& French Fry Dressing.

- Mix the breadcrumbs, parsley and seasoning together. Coat mushrooms in the breadcrumb mixture until evenly coated.
- Heat the oil in a deep frying pan over medium heat, and fry the mushrooms in batches for 3-4 minutes until crispy and golden brown. Drain on kitchen paper.
- Serve warm with [Spur Salad & French Fry Dressing](#) or [Sweet Chilli Dressing](#).

Tip

- Place crumbed mushrooms in fridge for at least 30 minutes before deep-frying. This will prevent crumbs from falling off while frying.

Variation

- Substitute the button mushrooms with Portabellini mushrooms.