

Tempura Mushrooms

Light easy snack that will compliment a large range of dishes or just eat them as they are!. We use our Pleurotus Pulmonarius grey oyster mushrooms in this recipe.

Serves up to 4 people for a light appetiser.

Ingredients:

Tempura Mushrooms	Wasabi Mayonnaise
100g Oyster mushrooms 70g Cornflour 30g Flour Pinch of salt 100ml Ice cold water Frying oil	½ tsp Wasabi 1 tbsp Mayonnaise Garnish with micro leaves and Marumiya Isoka Nori

Method

Tempura batter

1. Place cornflour, flour and salt into a bowl.
2. Wisk in ice cold water.
3. Dip mushrooms into batter and shake off any extra dripping batter.
4. Place into hot (180c) cooking oil and 30 seconds or until cooked.

Wasabi Mayonnaise

1. Mix Wasabi with Mayonnaise.

Assemble

1. Place cooked mushrooms and Wasabi mayonnaise onto a plate and garnish with micro leaves and Marumiya.