

Breaded Mushrooms

Easy

Serves: 3-4

Prep: 10 minutes

Cooking: 15 - 30 minutes

Ingredients:

300 grams button mushrooms

300 grams plain flour

300 grams bread crumbs

4 medium eggs (beaten and lightly seasoned with salt and pepper)

1 tsp salt

1/2 tsp ground pepper

500 ml Sunflower [Oil for Deep Frying](#)

Method

1. Using a kitchen towel, clean the mushrooms thoroughly.
2. In a big bowl season the flour, toss the cleaned mushrooms. Then coat them in beaten eggs. Finally, coat in breadcrumbs. (In seasoning always trust your own taste buds. Meaning adjust the salt and pepper to your liking.)
3. In a deep heavy-bottomed pan, heat 500 ml of Sunflower oil. Keep in mind that the temperature should be 176-190°C (350-375°F) before you start frying.
4. Deep fry the coated mushrooms until they are golden brown. Once cooked, remove from the oil and drain on kitchen towels.
5. Serve the mushrooms with garlic sauce.

Recipe by : Luto ni Nanay (Mom's Cuisine) <http://www.lutoninanay.net/2016/10/breaded-mushroom.html>