



Cheese and Herb Crumbed Mushrooms

Preparation: 30 minutes; Cooking: 12 minutes; Makes:
40

3 eggs
4 cups fresh breadcrumbs
1 cup finely grated parmesan cheese
1/3 cup finely chopped chives
salt & ground black pepper
400g medium button mushrooms, stems trimmed
extra light olive oil, for deep frying

1. Place the eggs into a shallow dish and whisk until well combined. Combine the breadcrumbs, cheese, chives and salt and pepper in a separate shallow dish.
2. Dip 1 mushroom at a time into the egg and then coat in the breadcrumb and cheese mixture, pressing the breadcrumbs on to secure. Repeat with remaining mushrooms, egg and breadcrumb mixture.
3. Heat oil in a saucepan or wok over medium heat until hot. Deep-fry the mushrooms, 4-6 at a time, until golden. Drain on paper towel and keep warm in oven while cooking remaining mushrooms. Serve warm.