



Herb Crumbed Mushrooms

Preparation: 20 minutes; cooking: 20 minutes; serves 4

3 eggs
3 cups fresh breadcrumbs
 $\frac{1}{4}$ cup finely chopped fresh flat-leaf parsley
2tbs finely chopped fresh chives
salt & ground black pepper to taste
200g medium button mushrooms
200g Swiss Brown mushrooms
lemon wedges to serve

1. Place the eggs into a shallow bowl and lightly whisk. Place the breadcrumbs, parsley, chives and salt and pepper into another shallow bowl. Mix well to combine.
2. Dip 1 mushroom into the whisked eggs and then coat in the breadcrumb mixture, press the breadcrumbs to secure. Place the crumbed mushroom onto a plate and set aside. Repeat using the remaining mushrooms, whisked eggs and breadcrumb mixture.
3. Heat the oil in a medium saucepan or wok over medium heat until a drop of batter sizzles when dropped into the oil. Deep-fry the crumbed mushrooms, in batches for 2-3 minutes or until golden. Remove and set aside to drain on paper towel.
4. Serve the warm mushrooms with toothpicks and lemon wedges.

Variation: Add 2 tsp curry powder to breadcrumb mixture with the parsley and chives.