



Sweet Chilli Tempura Mushrooms

Preparation: 20 minutes + 10 minutes cooling; cooking 25 minutes; makes 36

1 cup plain flour
1 egg
1 cup iced water
1 cup ground macadamia nuts
1/4 cup sweet chilli sauce
36 (about 400g) button mushrooms
canola oil, for deep-frying

1. Sift the flour into a medium bowl. Make a well in the centre & add the egg & water.
2. Whisk until the batter is well combined & smooth. Cover with plastic wrap & refrigerate for 10 minutes.
3. Place the macadamia nuts & sweet chilli sauce into a small bowl. Mix until well combined.
4. Remove the stalks from the button mushrooms & spoon 1 tsp sweet chilli sauce mixture into each mushroom.
5. Heat the oil in a medium saucepan or wok over medium-high heat until a drop of batter sizzles when dropped into the oil. Using tongs, dip each mushroom into the batter & then carefully place into the hot oil. Deep-fry the tempura mushrooms, in batches, for 2-3 minutes or until golden. Remove & set aside to drain on paper towel.
6. Place the hot mushrooms onto a serving plate & serve immediately.

Variation: Omit the macadamia nuts & sweet chilli sauce filling from the mushrooms & simply serve the hot tempura mushrooms with soy sauce & wasabi for dipping.