



# Mushroom & Green Onion Fritters

Preparation: 15 minutes; Cooking: 25 minutes;  
Makes: 22

2 tbs olive oil  
400g Swiss brown mushrooms, sliced  
2 garlic cloves, crushed  
1 1/3 cups self-raising flour, sifted  
1 1/2 tsp ground coriander  
salt and ground black pepper, to taste  
2/3 cup milk  
2 eggs, lightly beaten  
10 green onions, thinly sliced  
extra-light olive oil, for frying  
mango chutney, to serve

1. Heat oil in a medium frying pan over high heat. Add mushrooms and garlic and cook, stirring often, for 3 minutes or until just tender. Set aside to cool for 10 minutes.
2. Combine flour, coriander and salt and pepper in a large bowl. Lightly whisk milk and eggs together in a jug. Gradually pour egg mixture into flour mixture, mixing constantly until smooth. Add mushrooms and green onions. Stir gently to combine.
3. Pour oil into a large frying pan to a depth of 1/2 cm and heat over medium heat until hot.
4. Using 1 heaped tablespoon mushroom mixture per fritter, spoon mixture into the hot oil.
5. Cook fritters, in batches, for 3 minutes on each side or until golden and cooked through.
6. Remove and set aside to drain on paper towel.
7. Serve fritters immediately with mango chutney.