



Mushroom Fritters

If you're like me, you have a soft spot for fried mushrooms. This snack recipe is easy to make and has very mild spices (which is somewhat of a rarity for the chef in this video, who loves to heat up his dishes!) You can decrease the fat content by substituting soy or coconut milk for dairy milk. This makes make a great party appetizer or side dish.

Ingredients

- ¼ cup all-purpose flour
- 1 cup mushrooms, chopped
- 3 tbsp vegetable oil
- 1 tbsp parsley
- 1 tsp pepper
- Salt to taste
- 2 tbsp spring onions
- 4 oz milk (dairy, soy or coconut)
- 1 egg, beaten

Preparation Process

In a large bowl, combine the flour, salt, pepper, spring onions and parsley. Stir in the milk and mix thoroughly to create a thick batter, then mix in the beaten egg

Heat the oil in a skillet, then add the mushrooms, sprinkle them with salt and fry them until they have a soft texture,

Pour the mushrooms into the flour mixture and mix thoroughly, then pour the batter into the skillet and cook, flipping occasionally, until both sides are golden brown

Serve hot with the sauce of your choice.

If you want to watch the video again. Click [here](#).