

Herb Crusted Mushrooms

Makes 36

3 eggs
1/3 cup plain flour
3 cups fresh white breadcrumbs
1/4 cup finely chopped flat-leaf parsley
2 tbs finely chopped chives
18 medium button mushrooms
18 Swiss Brown button mushrooms
canola oil, for frying
lemon wedges, to serve



1. Preheat oven 150°C. Whisk the eggs together in a shallow bowl. Place the flour in a large snap lock bag, season with salt and pepper. Combine the breadcrumbs, parsley and chives in a shallow bowl.
2. Place all the mushrooms into seasoned flour, shake to coat. Dip 1 mushroom at a time into the egg and then coat well in the breadcrumb mixture, pressing the breadcrumbs on to secure.
3. Heat the oil and a medium saucepan or wok over medium heat until hot. Cook the mushrooms in batches for 3-4 minutes or until golden. Use a slotted spoon to remove mushrooms to a wire rack over a baking tray. Keep warm in the oven while cooking the remaining mushrooms.
4. Serve warm with lemon wedges.