

Deep-fried mushrooms with spiced batter

Ingredients

- 1 tbsp cumin seeds
- 1 tbsp ground turmeric
- 250g self-raising flour
- 300ml sparkling water
- Mushrooms, peeled or washed
- salt, for sprinkling

Method

1. Place the cumin seeds, turmeric and flour into a bowl and mix well. Gradually whisk in enough sparkling water to make a smooth batter the consistency of double cream.
2. Dip the mushrooms into the batter and coat completely.
3. Place the mushrooms into the basket. Deep fry for 4-5 minutes until golden brown. Remove from the oil and drain onto kitchen paper.
4. To serve, place on a serving plate and sprinkle with salt.

