

Recipe Name: Mushroom 65 Recipe (Indian Style Spicy Mushrooms with Chillies)

Diet Type: Vegetarian

Course: Appetizer

Cuisine: Chinese

Quantity:



Ingredients

Ingredient	Quantity
• 300 grams Button mushrooms - quartered	4
• 2 tablespoon Corn flour	
• 2 tablespoons All Purpose Flour (Maida)	
• 1/2 teaspoon Black pepper powder	
• 2 teaspoon Tandoori masala	
• 1 inch Ginger - grated	
• 4 cloves Garlic - grated	
• 2 sprig Curry leaves	
• 2 Green Chillies - slit	
• 1 sprig Coriander (Dhania) Leaves - finely chopped	
• Salt - to taste	
• Sunflower Oil - for cooking	

Preparation

- To begin making the Mushroom 65 Recipe, wash the mushrooms, pat dry and quarter them and keep aside.
- In a mixing bowl, combine the cornflour, all-purpose flour and salt.
- Make a thick batter by adding little water.
- Add water using a tablespoon little by little to make a thick batter.
- Drain on paper towels and keep the mushroom aside.
- Add the ginger, garlic, green chilies and curry leaves and saute for a few minutes.
- Add the fried mushrooms, the black pepper powder and tandoori masala powder.



- Stir fry until the mushrooms get well coated with the spices.
- Stir in the chopped coriander leaves and turn off the heat.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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