



Mushrooms in Batter



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Introduction

Mushrooms in batter, known as “pieczarki w cieście” in Polish, are a delicious and satisfying dish that is perfect for appetizers or as a side dish. This recipe features tender mushrooms coated in a crispy batter, making them irresistible. Whether you are hosting a party or simply looking for a tasty snack, these battered mushrooms will surely impress your guests.

Detailed Ingredients with measures

- Fresh mushrooms (about 500 grams)
- All-purpose flour (1 cup)
- Eggs (2 large)
- Milk (1 cup)
- Baking powder (1 teaspoon)
- Salt (to taste)
- Pepper (to taste)
- Cooking oil (for frying)

Prep Time

Preparation time for this recipe is approximately 15 minutes.

Cook Time, Total Time, Yield

Cook time is about 10 minutes. In total, you will spend around 25 minutes to prepare this dish. This recipe yields about 4 servings,

making it a perfect option for sharing with family and friends. Enjoy this delightful dish as a tasty snack or part of a larger meal!



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Detailed Directions and Instructions

Step 1: Prepare the Mushrooms

Clean the mushrooms thoroughly under cold water. Remove the stems and set them aside for later use.

Step 2: Make the Batter

In a mixing bowl, combine flour with water, and add a pinch of salt. Whisk until the mixture is smooth and has a slightly thick consistency.

Step 3: Heat the Oil

In a deep frying pan, pour enough oil for frying and heat it over medium-high until hot.

Step 4: Dip the Mushrooms

Coat each mushroom in the prepared batter, ensuring they are evenly covered.

Step 5: Fry the Mushrooms

Carefully place the battered mushrooms into the hot oil. Fry until they are golden brown and crispy, which should take about 3-4 minutes.

See also [Pumpkin Streusel Coffee Cake](#)

Step 6: Drain Excess Oil

Using a slotted spoon, remove the fried mushrooms from the oil and place them on a paper towel to drain excess oil.

Step 7: Serve

Serve the crispy mushrooms warm as a snack or appetizer.

Notes

Note 1: Additional Herbs

For extra flavor, consider adding spices such as garlic powder or paprika to the batter.

Note 2: Serving Suggestions

These fried mushrooms can be served with a sauce, such as garlic sauce or ketchup, for dipping.

Note 3: Cooking Temperature

Ensure the oil is hot enough before frying to achieve a crispy texture. Use a kitchen thermometer to check if necessary.

Note 4: Storage

Leftover fried mushrooms can be stored in an airtight container in the refrigerator for up to 2 days, though they are best enjoyed fresh.



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Cook techniques

Preparing the Mushrooms

Ensure the mushrooms are thoroughly cleaned and trimmed before use. This enhances flavor and texture.

Batter Preparation

Mix the batter until smooth and lump-free, achieving the right consistency for even coating.

Frying

Heat the oil sufficiently before adding the mushrooms to ensure they fry evenly and achieve a crispy texture.

Draining Excess Oil

Place the fried mushrooms on paper towels to absorb excess oil, which keeps them from becoming soggy.

Serving

Serve the mushrooms immediately while they are hot and crispy for the best taste experience.

FAQ

Can I use a different type of mushroom?

Yes, you can use various types of mushrooms, but the cooking time may vary.

Is it necessary to coat the mushrooms in batter?

Coating in batter gives a crispy texture, but you can skip this for a lighter option.

See also [Healthy Laddus](#)

What can I serve with battered mushrooms?

They pair well with sauces like garlic aioli, ketchup, or a spicy dip.

How can I store leftovers?

Store any leftovers in an airtight container in the refrigerator for up to two days.

Can I reheat the fried mushrooms?

Yes, reheat them in an oven or air fryer to maintain their crispiness.



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Conclusion

The baked mushrooms in dough are a delightful and savory treat that can easily elevate any meal. Their crispy exterior combined with the juicy filling makes them a popular choice for gatherings and celebrations. Experimenting with different fillings and spices can further enhance their flavors, ensuring that they remain a favorite appetizer.

More recipes suggestions and combination

Stuffed Bell Peppers

Combine rice, ground meat, and spices in halved bell peppers for a colorful and hearty dish that complements the baked mushrooms well.

Garlic Herb Breadsticks

Serve warm, buttery garlic herb breadsticks to balance the richness of the baked mushrooms with their fresh flavors.

Caesar Salad

A crisp Caesar salad can provide a refreshing contrast to the richness of the baked mushrooms, making it a perfect accompaniment.

Cheesy Potato Wedges

Baked cheesy potato wedges make a satisfying side that pairs well with the savory notes of the mushrooms.

Mini Quiches

Prepare mini quiches with various fillings for a bite-sized treat that

harmonizes nicely with the texture of the baked mushrooms.



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