



# 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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