

# Rachel Ama's vegan beer battered oyster mushrooms

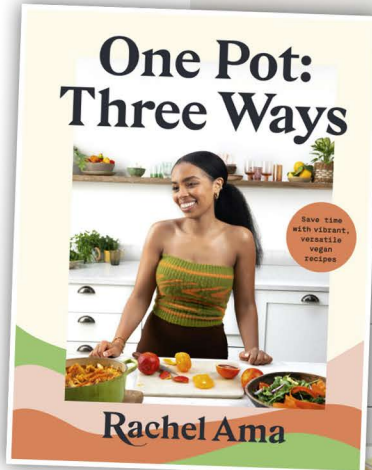
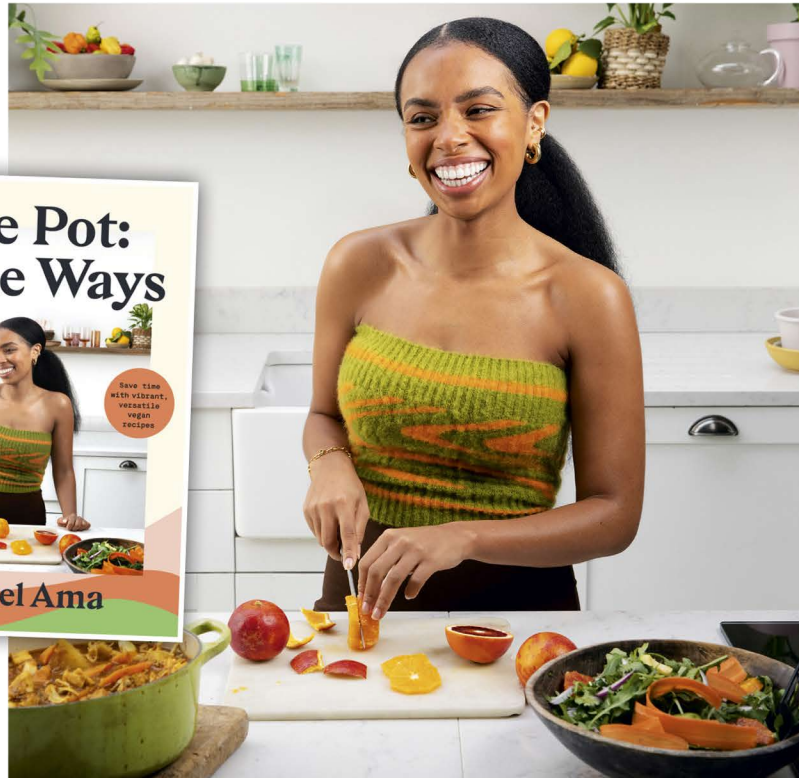
These Cajun beer-battered oyster mushrooms with tartare sauce are inspired by vegan

food writer, Rachel Ama's

time in New Orleans, where she tucked into a lot of different Cajun-spiced fried foods,.

"Your mind will be blown by the succulent texture of the mushrooms in their crisp flavoured batter," says Rachel.

"This is a top recipe for epic street food made at home! If you like, you can switch up the spices or keep it simply beer-battered."



## INGREDIENTS (Makes 4 servings)

150g plain flour  
Half tsp baking powder  
2tsp sweet paprika  
Half tsp cayenne pepper  
1tsp ground white pepper  
1tsp ground cumin  
1tsp dried oregano  
Half tsp dried thyme  
1tsp garlic powder  
2tsp salt, plus extra to serve  
50g cornflour  
300g oyster mushrooms, torn into bite-sized pieces  
Sunflower or olive oil, for frying  
320ml cold lager (or soda water)  
Lemon wedges, to serve  
For the Tartare Sauce:  
100g vegan mayonnaise  
2tbsp capers, finely chopped

1 garlic clove, minced  
Freshly ground black pepper  
Handful of fresh flat-leaf parsley

## METHOD

1. To make the tartare sauce, mix all the ingredients for it in a bowl, then set aside.
2. Mix the flour, baking powder and all the seasonings together in a large bowl. Place the cornflour in a separate bowl or on a large plate, and place the mushrooms in a third bowl.
3. Pour a 2cm depth of oil into a deep frying pan or wok and place over a high heat until it registers 180°C (356°F) on a thermometer. Alternatively, test the temperature by dipping the end of a wooden spoon in it - if it's hot enough for frying, the oil should bubble

around it. Be careful not to overheat the oil or it will begin to smoke.

4. Whisk the cold beer or soda water into the seasoned flour mixture to make a batter. Then, working quickly, take a piece of oyster mushroom and dip it in the cornflour. Shake off any excess, then dip it in the beer batter before carefully transferring it to the hot oil. Working in batches, cook for three to four minutes, or until each piece is golden and crisp. Once cooked, drain the mushrooms on a wire rack or a plate lined with kitchen paper. Season with extra salt and squeeze over a little fresh lemon.

● From One Pot: Three Ways by Rachel Ama is published by Hodder and Stoughton, priced £22