

Mushrooms

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Materials :

- Lam Ngoc's Japanese style breadcrumbs.
- Mushrooms.
- Sweet potatoes.
- Chopped scallion heads.
- Salt, chili sauces, vegetable oil.
- Lettuce and tomato.

Instructions :

- Remove stems, wash, soak mushrooms in salted water and drain.
- Boil sweet potatoes until tender, then mash until light & fluffy.
- Saute the chopped scallion, add mushrooms and a pinch of salt, then stir-fry.
- Coat mashed sweet potato over each mushroom, then thoroughly coat with Lam Ngoc's Panko .
- In a medium skillet, heat the oil until shimmering. Fry the coated mushrooms over moderately high heat until golden brown. Drain on a wire rack set over a baking sheet.

Serve : Serve with dipping sauce to taste.