



Deep fried crispy oyster mushroom

NIBBLEDISH CONTRIBUTOR

Ingredients

- ~ oyster mushroom
- ~ salt & pepper to taste
- ~ deep fried flour (corn flour, baking powder, wheat flour, tapioca flour)
- ~ ice cube & cold water
- ~ oil for frying

Instructions

- ~ wash the oyster mushroom, removed water set aside
- ~ add on ice cube to flour mixture (seasoning with salt & pepper), slowly stir in with some cold water till lumpy mixture is done
- ~ heat up the oil on wok
- ~ dip the oyster mushroom into the batter, deep fry with the oil till golden brown, set aside.
- ~ served with thai chili sauce (optional)