



Oysters and oyster mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

- oyster mushrooms - oysters - plain flour - egg - spring onions - ginger - chinese white cooking wine - soy sauce - sesame oil - cornflour

Instructions

:) Enjoy oyster mushrooms with oysters. Wee! Oyster Mushrooms 1. Wash and cut off the thick stems off the bigger pieces of oyster mushrooms. 2. Put about a cup of flour in a bowl and add salt and pepper. 3. Crack egg into another bowl and beat it. 4. Heat up a wok or a deep frying pan. 5. Coat mushrooms in egg then with flour. 6. Deep fry till they're golden brown 7. Place them on a paper napkin to get rid of excess oil. 8. Munch, crunch, yum! 9. Don't eat all if you want some to decorate later. It goes really well with thai sweet chilli sauce. :) Oysters 1. I used fresh oysters so I actually had to open up the shells. Quick tip : get a small sharp knife, stick it into the miniscule gaps where the top and bottom of the shell meets, then twist HARD and run the knife inside the oyster to ensure it didn't get stuck to the top. Be careful, the shell is rather sharp and can cut you. 2. Slice ginger and spring onions and toss them around a frying pan with a bit of oil until the edges of the ginger is slightly brown. 3. Lightly coat the oysters with cornflour and add them in. Some people recommend boiling the oysters first, but I didn't, you may want to try that if you choose to follow this recipe. 4. Then add in a dash of cooking wine and a bit of soy sauce, the key is so that the sauce will be just right and not spilling out everywhere. 5. Just before you take it out of the frying pan, add just a little bit of sesame oil, not too much because it will make your dish taste bitter. 6. It's ready! Serve and consume. Enjoy! p.s : I added too much sauce when I made that dish. :(Also I made it spontaneously I hope I got everything right.