

Fried mushrooms à la tonkatsu with sweet potato chips

Total time **37 mins** **30 mins** preparation time **7 mins** cooking time

INGREDIENTS

10 portion(s)

For the salad:

600 g	finely shredded white cabbage
400 g	finely grated carrots
10 g	chopped chives
150 ml	rice vinegar
150 g	icing sugar
5 g	salt

For the mushrooms:

	Oil for frying
100 g	wheat flour, type 405
250 g	whole egg
200 ml	<u>Kikkoman Teriyaki Marinade</u>
300 g	<u>Kikkoman Panko – Japanese style crispy bread crumbs</u>
700 g	oyster mushrooms

In addition:

1.2 kg	frozen sweet potato chips
	Oil for frying
10 g	chives

PREPARATION

Step 1

Place the vegetables for the salad in a large bowl. Mix the vinegar, sugar and salt, then add to the vegetables and leave to marinate in the fridge until ready to serve.

Step 2

Preheat the oil to 175 °C. Prepare a breading line: Fill one bowl with flour. In a second, mix the egg with the Kikkoman Teriyaki Marinade, and in a third, place the Kikkoman Panko.

Step 3

Coat the mushrooms in flour, dip them into the egg mixture, and then cover them with the Kikkoman Panko. Fry in the hot oil for 2-3 minutes.

Step 4

Meanwhile, deep-fry the sweet potato chips in hot oil at 175 °C for approx. 4 minutes.

Step 5

Garnish the sweet potato chips and mushrooms with the chives. Serve with the salad in a separate bowl.