



Shaggy Ink Caps (Coprinus comatus) as a very safe beginners foraged Mushroom. There?s nothing which looks much like them which will do you any harm. However they have a very short shelf life and can be a bit slimy if you just throw them in a pan and fry them. But battered they were really good.

Ingredients:-

4 Tbsp of Gram Flour
5 Tbsps of Cornflour
Salt & fresh ground Black Pepper to season
2 Tsp of Baking Powder
2 Tsp of Turmeric
1 TSp of Garlic Granules
1 Tsp of Onion Salt
Soda Water

Method:-

- (1) Cut the stalk off the Mushrooms.
- (2) Keep 1 Tbsp of Cornflour aside.
- (3) Mix the remaining ingredients to form a thick Batter.
- (4) Damp the Mushrooms with a little Water and roll the in Cornflour.
- (5) Coat with the Batter Mix.
- (6) Deep fry at 160c until the Batter is crispy.

(7) Drain on kitchen paper.

We had ours as an addition to a Pork stir-fry with the Pork Loin strips coated in the same batter.