









## Crispy Oyster Mushrooms

### Ingredients:

-  100 gram oyster **(1)** \_\_\_\_\_
-  250 grams rice flour
-  **(2)** \_\_\_\_\_
-  Coriander
-  Cooking oil
-  A clove of garlic
-  Boiled **(3)** \_\_\_\_\_
-  Paper towels

### Steps:

1. (4) \_\_\_\_\_ the oyster mushrooms, tear them into bite-sized pieces, and drain.
2. Grind the garlic well with the salt and coriander.
3. Put the rice flour in (5) \_\_\_\_\_, add enough boiled water and the ground spices. (6) \_\_\_\_\_ well, but not too watery.
4. Dip the oyster mushrooms into the batter and coat them well.
5. (7) \_\_\_\_\_ the cooking oil in a frying pan.
6. Deep (8) \_\_\_\_\_ the coated mushrooms until golden brown and drain on the paper towels. (9) \_\_\_\_\_ this step for all coated mushrooms.
7. (10) \_\_\_\_\_ the crispy mushrooms on a plate and enjoy them with chili sauce.

SALT

HEAT

MIX

FOLLOW

SERVE

FRY

WASH

MUSHROOMS

WATER

BOWL