

## Deep-Fried Vegetables and Mushrooms Recipe

**Ingredients:** Serves 2

2 pieces Shiitake mushrooms  
1 piece Abalone mushroom  
40 g Enoki mushrooms, ends removed  
30 g leek  
50 g green broccoli  
50 g cauliflower

**Deep-fried batter ingredients:**

1 cup of mid-gluten flour  
30 g yeast  
1 cup of beer

**Method:**

Put all ingredients for batter in a mixing bowl. Stir well and store in the refrigerator until later use. Cut Shiitake mushrooms and Abalone mushrooms to thick slices, cut leek to inches length and cut green broccoli and cauliflower into small florets. Put all vegetable and mushroom ingredients into batter and mix well. Heat oil in a deep sauce pan and deep-fry the coated vegetables and mushrooms until golden brown and crispy. Drain well on kitchen towel and serve hot.

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