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This dish created by:



Richard Still
UoE Development
Head Chef

Spicy Crispy Mushroom Steak *with Chimichurri and Chipotle Mayo*

Ingredients

Crispy mushroom:

4 x Portobello mushrooms
2 x tsp smoked paprika
1 x tsp garlic granules
1 x tsp cajun spice
50g corn flour
50g plain flour
100g bread crumbs
Table salt
Cracked black pepper
Soya milk

Chimichurri:

50g flat leaf parsley
50g coriander
2 x spring onions
1 x garlic clove
½ tsp chilli flakes
6 x cherry tomatoes
1 x tsp dried oregano
50ml olive oil
25ml white wine vinegar
Table salt
Cracked black pepper
1 x lemon

Chipotle mayo:

75ml Vegan mayo
1 x tsp Chipotle paste

Sweet potato fries:

4 x sweet potatoes
Vegetable oil
1 x tsp smoked paprika
Table salt

Method

For the Crispy Mushrooms, first remove stalks from the mushrooms and bake in the oven with oil, salt and pepper for 10 minutes at 180c. Allow to cool, draining any excess liquid. Mix both flours, breadcrumbs, spice and salt and pepper to make the coating.

Dip mushrooms in soya milk, then place into coating. Add roughly 1cm of oil in to the frying pan and heat. When the oil is hot, fry the mushrooms on either side until golden brown all over.

For the Chimichurri, finely chop, spring onion, coriander, parsley and tomatoes. In a bowl add to the mix, grated garlic, chilli flakes, vinegar, oil, salt, pepper and juice of 1 lemon. Mix together and taste for seasoning.

For the Chipotle mayo, simply mix mayonnaise and chipotle paste together and serve.

For the Sweet Potato fries, peel sweet potatoes and cut into chip size pieces. Put on tray, coat in oil and season with salt and smoked paprika. Bake for 20mins at 180c or until golden brown and crispy. Serve with your favourite crunchy salad and pickles.

Serves 4
Suitable for Vegans

