

Mushroom Pane

Seasoned meaty mushrooms with a crispy breadcrumb coating!

Cooking Instructions

Fry from frozen

Time: 4 - 5 minutes

- 1) Place enough vegetable oil in a pan so that it is around 1CM deep and heat to a medium heat.
- 2) To test the oil is hot enough dip the end of a mushroom pane into the oil, if it starts to sizzle, its ready! Be careful not to over crowd the pan so you can easily turn the mushrooms.
- 3) Fry your mushrooms until golden and crispy which should take 2-3 minutes. Gently turn your mushrooms regularly to ensure an even crisp all over.
- 4) Once cooked place onto some kitchen paper to remove excess oil and then serve immediately.

Cooking Precautions

Remove all packaging.

All appliances vary, these are guidelines only.

