

# Delicious recipes of mushroom

Oyster Mushroom recipes are always satisfying whether served as a main dish or side dish in any event or in a regular diet. We have got so many favourite oysters mushroom recipes. We are narrowing down this list to some special recipes. Take the advantage of oyster mushrooms with some of these delicious, healthy & protein-rich recipes.

Note: Soak dry oyster mushrooms in warm water for 10 minutes before use boil them only for 10 minutes.



## Fried Mushroom

**Ingredients:** Fresh Mushroom 200gm/Dry Mushroom 20gm, Butter 50gm, Salt, Garam Masala 50gm, Cumin seeds/powder, Black-paper, Onion, Garlic, Cardamom, Cloves.

**Method:** 1. Rinse mushrooms lightly with cool water. Cut into small pieces. 2. Melt butter/ghee in a nonstick pan. Add mashed garlic, cumin seeds/powder, black paper, onion, garlic, cardamom, cloves, and garam masala and saute it for a minute. 3. Then quickly add mushrooms to this fried mixture. Cover it and cook for a few minutes (5min/less than 5min)



## Mushroom Soup

**Ingredients:** Fresh Mushroom 200gm/Dry Mushroom 20gm, Onion 100gm, Black-paper powder 1/2tbsp, Potato 100gm, Butter/Ghee 50gm, Salt.

**Method:** 1. Rinse mushrooms & potato with cool water. Cut into small pieces. 2. Melt butter/ghee in a nonstick pan. Add mashed garlic, fry chopped onions and other materials, and saute it for a minute. 3. Then add mushrooms and chopped potato. Take this mixture in Cooker. Add water and salt to it. 4. Cover it and cook for 10 minutes. Once cooked, cool down the whole mixture and then puree it. 5. Add the puree to the water. Stir well. Allow boiling for 5/7 minutes. Serve hot.



## Mushroom Pakora

**Ingredients:** Mushroom 100gm, Gram flour 100gm, Cumin seeds/powder, Chilli powder, Oil 200ml, Salt.

**Method:** 1. Cut mushrooms into small pieces. 2. Combine gram flour, cumin seeds/powder, chilli powder and salt. Add water to make a thick mixture. 3. Make hot oil ready in a pan on medium flame. 4. Add mushroom pieces to the mixture, and fry it in hot oil in the form of pakoras. 5. Tasty pakoras are ready when it turns yellowish. Serve hot.