

# AVOCADO & MUSHROOM FRIES





## SPICY AVOCADO AND PORTOBELLO MUSHROOM FRIES

Preparation time: 10 minutes

Cooking time: 10 minutes

Serves: 4

2 avocados\*

4 large Portobello mushrooms

1 cup rice flour

375ml ice-cold beer

¾ cup plain flour

1 tsp fine salt

1 tsp cream of tartar

1 tsp ground cumin

1 tsp smoked paprika

1 tsp ground coriander seed

½ tsp ground chilli

vegetable oil, for deep frying

chopped parsley, lemon wedges and aioli, to serve

**1 Halve**, seed and scoop the avocados, then slice into wedges. Slice the mushrooms 1cm thick. Mist with water, then toss gently in rice flour and set aside for 5 minutes.

**2 Place** the beer in a large bowl with 2 cups ice cubes. Mix the flour, salt, cream of tartar and spices, then sift into the beer, whisking very gently to combine. Dip the avocado and mushroom pieces in, then fry in hot (180°C) vegetable oil for 2-3 minutes, until very crispy. Drain well on kitchen paper, then serve with parsley, lemon and aioli.

COOKS' NOTES: \* It is important to use avocados that are ripe, but still firm.