

# Fried fillet of Black Pearl

**Prep Time:** 15 minutes

**Cook Time:** 10 minutes

**Difficulty:** Easy

**Serves:** 8

## Ingredients:

- 1 lb. Black Pearl Oyster Mushrooms
- 2 tbsp. Unsalted Butter
- ¼ cup Light Olive Oil, Peanut oil, or Sunflower oil
- 2 tbsp. Parmesan, grated
- 1 tsp. herbs de province, or other dried herbs (optional)

Binder and coating:

- 2 tbsp Evoo
- ½ cup All purpose flour, sifted.
- 1 tbsp Cornstarch
- ½ tsp Garlic powder, Onion powder, Salt and Pepper.

## Directions:

1. Clean your mushrooms if needed, and then slice them in ¼-½ inch slices down the length, so you get the stem and cap in each slice.
2. Combine flour, cornstarch with garlic powder, onion powder, salt and pepper in a gallon size zip lock bag, mix.
3. Mixing in batches, place ½ the sliced mushrooms in a mixing bowl and drizzle to coat with Evoo gently mix. Now place in the flour ziplock bag and shake to coat all the pieces.
4. Melt the butter with the oil in a large skillet, and once hot place the mushrooms in a single layer in the hot pan on medium-high heat. Depending on the amount of mushrooms and size of your pan, you may need to separate them into batches. Don't touch them for a few minutes. Check the bottoms of the mushrooms, and once they've become browned and crispy flip to cook the other side.
5. Sprinkle with herbs if using, and then the parmesan- it's okay if some of it misses the mushrooms and hits the hot pan, the crispy parm is also delicious! Once the second side is browned (this will be quicker than the first side), remove from the heat.
6. Serve with cocktail sauce, drawn butter or your favorite dipping sauce

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