

Mushroom Manchurian / Dry Mushroom Manchurian Recipe

Mushroom manchurian / mushroom manchurian dry recipe is a popular dish of Indo chinese cuisine. Me and my husband are great mushroom lovers. So I used to make lot of recipes with mushroom, few I have already posted in my blog. They are [mushroom 65](#), [mushroom rice](#), [Mushroom soup](#), [soya chunks mushroom curry](#), [black eyed peas with mushroom](#), [mushroom sandwich](#), [stir fry with asparagus and mushroom](#). Coming to the recipe, it is a dry version of mushroom manchurian. Making mushroom manchurian recipe involves simple procedure, first you have to take coat the mushroom in a spicy batter and deep fry it, toss well in soya sauce and tomato ketchup. Finally garnish it with spring onion. Serve this manchurian recipe as a starter or can be served as a side dish for [chinese vegetable fried rice](#) or [egg fried rice](#) or [Indo Chinese Fried Rice](#). You can also serve mushroom manchurian for chapathi or bread.

Mushroom Manchurian / How to make dry mushroom Manchurian



Health Benefits of Mushroom

- Low in calories
- High in protein and fiber.
- Good source of iron, niacin, vitamin B, C and D and anti-oxidants.
- Significant anti-bacterial activity.
- Good for immune function and cardiovascular benefits.

Ingredients For Mushroom Manchurian

To The Batter

- 1 Packet of Mushroom
- 1/4 Cup of Maida
- 1/4 Cup of Corn Flour
- 1 Tbsp of Rice Flour
- 2 Tsp of Curd
- 1 Tsp of Ginger Garlic Paste
- 1 Tsp of Red Chily Powder

- Salt to Taste
- Oil to Fry

For the Manchurian

- 1 Tbsp of Oil
- 1 Big Red Onion, Finely Chopped
- 1 Tsp of Ginger Garlic Paste
- 2 Green Chilies, make into paste
- 1 Green Capsicum, Finely Chopped
- 2 Tsp of Soya Sauce
- 2 Tbsp of Tomato Ketchup
- 1/2 Tsp of Pepper Powder
- 1 Tsp of Corn Flour Mixed with 2 Tbsp of Water
- Salt To Taste
- Spring Onion (White Part and Green Part), Finely Chopped

Method For Mushroom Manchurian

- Wash the mushroom and slice them.
- In a Mixing bowl, add all the ingredients listed under "To Batter", mushroom and water. Marinate it for 15 mins.
- Deep fry them in a hot oil and keep it aside.
- Heat oil in a pan, add red onion, white part of spring onion, ginger garlic paste, green chilies fry them for a min until raw smell vanishes. Add capsicum, fry for a min, add soya sauce, tomato ketchup, pepper powder and required salt.
- Add cornflour mixture allow it to boil, transfer fried mushroom and toss well. Finally add green part of spring onion and give a quick stir.
- Serve hot immediately with fried rice.

Tips

- Adjust tomato ketchup, pepper, salt and soya sauce according to your taste.

- Spring onion gives a nice taste and flavor.
- You can add green chili sauce instead of adding green chillies, like I did.
- You can use any kind of mushroom to make this manchurian.
- Add salt accordingly as sauce has salt in it.
- Use vegetarian oyster sauce and ajinamoto for nice taste.
- You can also use red and yellow bell pepper in place of green capsicum.

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