

# Hemp Crumbed Choice Mushroom + Buffalo Curd



THE UNIVERSITY  
of ADELAIDE

150 YEARS

## Batter

200g rice flour + rice flour for coating mushrooms  
100g tofu  
2g xanthan gum  
½ tsp sea salt  
Sparkling water

## Crust

100g raw Hemp seeds  
50g pohar  
20g nigella seeds  
10g Aleppo chilli flakes

300g choice mushrooms ( oyster)

Sea salt

Deep frying set up

Served on small bamboo

Garnish fried Saltbush

Hemp seed and chives

## Method

Combine the rice flour, xanthan and sea salt with the chilled sparkling water. Mix to a smooth batter and set aside.

Combine the hemp seeds, pohar, nigella seeds and chilli flakes in a bowl. Add a generous sprinkling of sea salt.

Pre heat the deep frying oil to 180°C.

Dredge the mushrooms with the rice flour and then dip into the batter, then thru the seed mix.

make  
history.