

recipes from

George Betz

Portobello Fries

Ingredients

1 each Portobello mushroom, 4-5" cut in 3/4" strips

Flour, all purpose - to dust

Fry mix - to coat

Panko crumbs - to cover

Parsley, minced - to color panko crumbs

Kosher salt - sprinkle each strip

2 oz. Mustard aioli

1/2 oz. Parmesan cheese, shredded

Procedures:

1. Dust in flour, dip in fry batter and scrape off the excess, roll in parsleyed panko.

2. Lay flat on parchment cover with extra crumbs to keep dry until ordered.

3. When ordered fry 5 strips per order, arrange in soup bowl and serve with aioli. Garnish with cheese.

Yield: 1 serving

Service: Soup bowl