

Fried Enoki Mushrooms

Crispy fried enoki mushrooms with spicy mayo - golden, crunchy appetizer perfect for Asian cuisine. Easy recipe with step-by-step instructions.

15 min

PREP

15 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 bunch mushroom
- 2 tbsp olive oil
- 1 cup flour
- 5 tbsp corn starch
- 1 tsp baking powder
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp paprika
- 1 tsp garlic powder
- 1 cup mayonnaise
- 1 tsp lime juice

Instructions

1 Prepare the mushrooms

Trim off the root ends from 2 bunches of enoki mushrooms using a sharp knife. Gently separate the mushrooms into small clusters of 8-10 strands each, keeping the stems intact.

2 Make the batter

Whisk together 1 cup all-purpose flour, 5 tablespoons cornstarch, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon paprika, and 1 teaspoon garlic powder in a large bowl until well combined.

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- Gradually whisk in 1 cup cold water until the batter is smooth and has the consistency of heavy cream, with no lumps remaining.

4 **Heat the oil**

Pour vegetable oil into a heavy-bottomed pot or deep skillet to a depth of 2-3 inches. Heat over medium-high heat until it reaches 350°F (175°C) on a thermometer, about 5-7 minutes.

5 **Coat and fry the mushrooms**

Working with one cluster at a time, dip the enoki mushrooms into the batter, allowing excess to drip off for 2-3 seconds. Immediately lower into the hot oil using tongs.

6 Fry the mushrooms in batches of 3-4 clusters for 2-3 minutes, turning once halfway through, until golden brown and crispy on all sides.

7 Transfer the fried mushrooms to a paper towel-lined plate using a slotted spoon. Repeat with remaining mushroom clusters, allowing oil to return to 350°F (175°C) between batches.

8 **Make the spicy mayo**

Whisk together 2 tablespoons mayonnaise, 1 teaspoon sriracha sauce, and 1 teaspoon lime juice in a small bowl until smooth and well combined.

9 **Serve**

Serve the fried enoki mushrooms immediately while hot and crispy, with the spicy mayo sauce on the side for dipping.

Tips

Choose fresh enoki mushrooms with firm, white stems and clean caps. Avoid any that appear slimy, discolored, or have an off odor, as freshness directly impacts the final texture and taste.

Pat the mushrooms completely dry after cleaning to ensure the batter adheres properly. Excess moisture will cause the batter to slide off and create uneven coating.

Make sure your batter has the right consistency - it should coat the back of a spoon but still drip off easily. If too thick, add water gradually; if too thin, add more flour.

Maintain oil temperature between 350-375°F (175-190°C) throughout frying. Too low and the mushrooms will absorb oil and become greasy; too high and they'll burn before cooking through.

Don't overcrowd the pan when frying. Work in small batches to maintain oil temperature and ensure each mushroom has space to cook evenly and become properly crispy.

Drain fried mushrooms on paper towels immediately after cooking, then transfer to a wire rack to prevent the bottom from becoming soggy from trapped steam.

Season the mushrooms with salt while they're still hot so the seasoning adheres better and enhances the overall flavor.

Serve immediately for the best texture and flavor. The longer they sit, the more they'll lose their signature crispiness.