

LION'S MANE MUSHROOM PRATA PIE WITH CHILLI CRAB PASTE

辣椒螃蟹酱配猴头菇煎饼



SCAN FOR
MORE RECIPES!



Cooking Instructions

Cooking Ingredients:

- | | |
|-------------------------------------|----------|
| 1) Lion's Mane Mushroom | 1 cup |
| 2) Shiitake Mushroom | 1 cup |
| 3) Corn Kernel | 1/4 cup |
| 4) Bamboo Shoot | 1/4 cup |
| 5) Tapioca Starch | 2 tbsp |
| 6) Water | 1/2 cup |
| 7) Oil | 2 tbsp |
| 8) Frozen Prata | 8 pieces |
| 9) Love, Afare Chilli Crab Paste | 1 pack |

Instructions:

----- Making the Filling:

- 1) Cut Lion's Mane Mushroom and Bamboo Shoot into chunks.
- 2) Slice Shiitake Mushroom into thick slices.
- 3) Heat oil in a pot and tumble in Lion's Mane Mushroom, Shiitake Mushroom, Bamboo Shoot and Corn Kernel. Stir fry for 5 minutes.
- 4) Add in Chilli Crab Paste and stir fry ingredients until fragrant.
- 5) Mix water with Tapioca starch in a separate bowl and toss into stir fry ingredients. Give it a good mix through!
- 6) Season with salt to taste.

----- Making the Pie:

- 1) Pre-heat oven at 220°C
- 2) Wrap the baking tin with prata. Make sure to wrap the edges of the tin as well.
- 3) Spoon in the mushroom mixture into the pie dish with the fillings once they have been cooled down.
- 4) Once the prata is about $\frac{3}{4}$ filled, take another piece of prata and place it on top of the pie dish then crimp the edges of the pie.
- 5) Bake at 220°C for 20 minutes.
- 6) Voila! Leave the pies to cool for 5 minutes before serving.

Tips:

The Lion's Mane Mushroom can be substituted with your desired mushroom or even chicken! If you do not have a baking tin, you may wrap the fillings in the prata, fold the prata into half and fold in the edges together, like a dumpling.