



LION'S MANE MUSHROOM PRATA PIE WITH CHILLI CRAB PASTE 辣椒螃蟹酱配猴头菇煎饼

Cooking Instructions

Cooking Ingredients:

| | |
|---------------------------------|----------|
| Lion's Mane Mushroom | 1 cup |
| Shiitake Mushroom | 1 cup |
| Corn Kernel | 1/4 cup |
| Bamboo Shoot | 1/4 cup |
| Tapioca Starch | 2 tbsp |
| Water | 1/2 cup |
| Oil | 2 tbsp |
| Frozen Prata | 8 pieces |
| Love, Afare's 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 ¾ 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.