

Mushroom Duplex Recipe – Crispy Restaurant Style

This crispy Mushroom Duplex Recipe combines juicy button mushrooms with paneer, cheese and flavorful spices. It is an easy restaurant-style vegetarian starter for parties and evening snacks.



Prep time
20 minutes

Cook time
20 minutes

Total time
40 minutes

Servings
4 servings

Calories
280 kcal

Ingredients

Button Mushrooms	16 medium
Grated Paneer	100 g
Cheese	½ cup
Finely Chopped Onion	¼ cup
Finely Chopped Capsicum	¼ cup
Green Chilli	1
Grated Ginger	½ tsp
Black Pepper	½ tsp
Chaat Masala	½ tsp
Red Chilli Powder	¼ tsp

Salt	To taste
All-Purpose Flour	½ cup
Cornflour	¼ cup
Water	As required
Breadcrumbs	1 cup
Oil	For frying

Method

1. Prepare the Mushrooms

Clean the mushrooms gently. Pat them dry and carefully remove the stems. Finely chop the stems.

2. Cook the Vegetables

Heat a little oil in a pan. Add ginger, green chilli and onion. Next, add capsicum and chopped mushroom stems.

3. Prepare the Filling

Add paneer, black pepper, red chilli powder, chaat masala and salt. Mix everything well. Then, turn off the heat.

4. Add the Cheese

Allow the filling to cool slightly. After that, add the cheese and mix well.

5. Stuff the Mushrooms

Fill each mushroom cap generously with the prepared paneer and cheese mixture.

6. Make the Duplex

Join two stuffed mushroom caps together. Keep the filled sides facing each other. Press them gently.

7. Prepare the Batter

Combine all-purpose flour, cornflour and salt. Gradually add water to make a smooth, medium-thick batter.

8. Coat the Mushrooms

Dip each Mushroom Duplex into the batter. Then, roll it thoroughly in breadcrumbs.

9. Fry Until Golden

Heat oil over medium heat. Fry the mushrooms until they become crisp and golden on all sides.

10. Serve Hot

Drain the excess oil. Finally, serve immediately with mint chutney, mayonnaise or tomato ketchup.

Chef tips

- Choose mushrooms of a similar size.
- Do not soak mushrooms in water for long.
- Keep the filling relatively dry.
- Fry over medium heat for even cooking.
- Double-coat the mushrooms for extra crunch.
- Serve immediately for the crispiest texture.

Full recipe: <https://meenrazcooking.com/en/recipe/mushroom-duplex-recipe/>

Watch the video: youtube.com/watch?v=iwOHRXLYhsM