



As might be clear to some, I'm quite into Mushroom foraging! At the weekend I was out working in central York and happened across a clump of *Laetiporus sulphureus* (Commonly known as Chicken of The Woods or simply COTW) on an ornamental Plum tree. It took me a few days to gain access as it was behind a tall metal railed fence in the grounds of The Merchant Adventures Hall. But I bagged a decent portion the other day, so we went sort of ?Buffet style? last night.

We used the same batter for the [Tokneneng](#) (Battered Eggs) and the Chicken of The Woods.

### **Batter ingredients:-**

2 Eggs, whisked  
Cornflour  
Plain Flour (Gluten free for us)  
Turmeric  
Hot Chilli Powder  
Garlic Salt  
Onion Salt  
Baking powder  
Soda Water

### **Method:-**

- (1) Cut the COTW into rough nuggets, scraping off any debris on the upper surface.
- (2) Mix Butter Milk, Garlic Salt and the juice of a Lemon and soak the nuggets overnight.

- (3) Mix the batter and allow to rest for 10 minutes.
- (4) Dredge the nuggets in Cornflour and then dunk in the batter mix.
- (5) Fry and drain in small batches.

**We served them with a dressed salad, Bacon and Tomato Pin Wheels, micro Pizzas and some DIY dips. Effectively clearing a few stray bit & bots out of the fridge!**