

# Chilli Mushroom Stir Fry



This recipe is inspired by Fuchsia Dunlop's recipe in her book ['The Food of Sichuan'](#).

Serves 2

## Ingredients

250g shiitake mushrooms, sliced into long and thin pieces

75g potato starch/cornflour

1 green bell pepper, roughly chopped

8 dried red chillies, seeds removed

oil of choice

1 tsp whole Sichuan peppers

3 garlic cloves, thinly sliced

1" piece of ginger, thinly sliced

1 ½ tsp chilli bean paste

1 tsp sesame oil

## **For the Sauce**

$\frac{1}{2}$  tsp caster sugar

$\frac{3}{4}$  tsp potato starch/cornflour

1 tsp light soy sauce

$\frac{1}{4}$  tsp dark soy sauce

$\frac{1}{4}$  tsp

## **Method**

– Add the potato starch to a large bowl and mix in the shiitake mushrooms. Make sure they are thoroughly coated.

– Heat 1 cup of oil in a large wide-based pan. Add the mushrooms and cook on high heat until golden. Transfer to a bowl lined with kitchen roll to absorb any excess oil.

– Add 2-3 tbsp of oil to a hot wok. Add the Sichuan pepper and dried chillies and cook for 1 minute.

– Turn off the heat and add the chilli bean paste and cook for 1 minute.

– Place all the ingredients for the sauce in a bowl. Mix well.

– Turn the heat back on and add the ginger, garlic, and green pepper. Cook for 1 minute.

– Add the mushrooms and stir fry for 1 minute. Pour over the sauce and 1 tsp sesame oil. Stir through.

Time to plate it up and tuck in!