



FROMAGE BLANC  
FRIED & STUFFED MUSHROOMS

S O T E R  
VINEYARDS

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# FROMAGE BLANC FRIED & STUFFED MUSHROOMS

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## Ingredients:

**20 ea. Medium-sized Morel mushrooms,  
washed and dried.**

**Neutral oil for frying**

**Sea salt for garnish**

## Filling

- 1 C. Fromage blanc
- 1 Bu. Parsley
- 1 Bu. Thyme
- 1 tsp. Ground black pepper
- 1 tsp. Salt

## Batter:

- 1 C. All purpose flour
- 1 Tbsp. Ground black pepper
- 1 Tbsp. Salt
- 2 tsp. Paprika
- 1 tsp. Mustard powder
- 1 C. Buttermilk

## 1. Prepare the filling:

- Destem the parsley and thyme on a cutting board and finely chop them.
- In a large bowl, mix the chopped herbs, salt, pepper, and fromage blanc until well combined.
- Transfer the mixture to a piping bag and set aside.

## 2. Prepare the batter:

- In a large bowl, mix the flour and all spices. Divide this mixture evenly into two separate bowls.
- Place the buttermilk in a third bowl.

## 3. Cooking process:

- Preheat the deep fryer to 350°F (175°C).
- Take clean morels and pipe the cheese filling inside until they are full.
- Place the stuffed mushrooms into the first bowl of flour and toss until evenly coated.
- Shake off any excess flour and dip the mushrooms into the buttermilk coating them evenly.
- Strain off the excess buttermilk and transfer the now-wet mushrooms to the second bowl of flour, coating them evenly. Keep them there until you are ready to fry.
- To fry the mushrooms, place them in the deep fryer basket, ensuring they are not overcrowded, and lower them into the hot oil.
- Fry the mushrooms until they are golden brown.

Season with a sprinkle of sea salt and enjoy!