

## *Autumnal Pear Salad with Fried Mushrooms*

4 Servings

### INGREDIENTS

300g mixed mushrooms (e.g. chanterelle, button, chestnut, oyster)  
 250g each of seasonal salad leaves (e.g. purslane, oak leaf lettuce, lamb's lettuce)  
 100g radicchio  
 1 red onion  
 ½ bunch chives  
 ½ bunch flat-leaf parsley  
 2 pears  
 1 tbsp olive oil  
 1 tbsp **walnut oil**  
 2 tbsp cider vinegar  
 1 tsp forest honey  
 1 tsp sweet mustard  
 2 tbsp orange juice  
 Sea salt  
 Freshly ground pepper  
 2 **eggs**  
 150g panko **breadcrumbs**  
 Approx. 1 litre of oil for frying

**ALLERGENS HIGHLIGHTED IN BOLD**



### METHOD

Wash the mushrooms, put to one side. Wash the salad leaves, shake well until dry and tear into bite-sized pieces. Cut the radicchio into fine strips. Chop the onion. Wash the herbs, shake dry and chop. Wash the pears, remove the cores and chop into cubes. Place 2 tbsp of the pears into a mixer and mix the remaining pear cubes with the salad leaves and onion. Cover and put to one side.

Add the herbs, oil, vinegar, honey, mustard, orange juice, some salt and pepper to the pear cubes in the mixer and blend at a high speed until you have a smooth, creamy dressing.

Beat the eggs and season with salt and pepper. Place the breadcrumbs on a plate. Heat the oil in a wok or deep pan to approx. 170° C. As soon as bubbles form on a wooden spoon held in the fat, this is the right temperature. Roll the mushrooms in the egg, then the breadcrumbs and deep-fry in the hot fat for about 4 minutes until crispy. Pat dry using kitchen paper. Arrange the mushrooms on the salad and serve with a drizzle of dressing.