

Puffball Cutlets

Serves 2-4

Ingredients

- 1 Medium-sized puffball, weighing about 150g (5 oz)
- 2 Eggs, lightly beaten with some salt and pepper
- 100g (4 oz) Fresh breadcrumbs
- Olive oil for shallow-frying

1. Clean the puffball by removing any dirt with a small brush or damp cloth. Cut into slices about 1.5 cm (²/₃inch) thick. Dip into the beaten egg, then coat in the breadcrumbs.
2. Heat some oil in a large frying pan, add the mushroom slices and fry on both sides until golden brown. Remove and drain on kitchen paper. Serve hot or cold.

Chef's Notes

Puffballs are strange-looking creatures. They are large, white mushrooms resembling footballs and can grow to quite an extraordinary size. They grow wild in fields from the end of August until mid-October and can be found all over the English countryside. If you ever find any, the best way to cook them is to coat them in breadcrumbs and shallow-fry.

They make a hearty English breakfast with scrambled eggs and bacon, or an Italian starter or snack with some preserved vegetables.