

Tempura

Japanese · Main Course · Hard · 45 min total · Serves 4

Light, crispy Japanese battered and fried shrimp and vegetables — the secret is ice-cold batter.

Ingredients

- 12 large shrimp (peeled tail-on)
- 1 sweet potato (sliced thin)
- 1 cup broccoli florets
- 1 large egg
- 1 cup ice-cold water
- 1 cup all-purpose flour
- 0.25 cup cornstarch
- 4 cups vegetable oil (for frying)
- 0.5 cup tentsuyu dipping sauce

Method

1. Mix egg and ice water. Gently fold in flour and cornstarch — batter should be lumpy, do not overmix.
2. Heat oil to 340F.
3. Dip shrimp and vegetables in batter. Fry in batches 2-3 min until light golden and crispy.
4. Drain on rack. Serve immediately with tentsuyu dipping sauce.

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