



TEMPURA SEAFOOD

INGREDIENTS

- 12 whole large green king prawns or raw prawn cutlets.
- Rice Bran oil or another oil for frying
- 200ml soda water - ice cold
- 90g Plain flour
- 30g Cornflour
- Baking powder a pinch

Dipping Sauce

- 4 tbsp mirin
- 4 tbsp soy sauce
- ½ tsp golden caster sugar
- 1 tsp grated ginger
- ½ red chilli, finely chopped

METHOD

Peel prawns, carefully leaving the tail end intact.

Butterfly by slitting down the back of each prawn.

Open out and remove the black thread. Pat the prawns completely dry on kitchen paper.

Mix all the dipping sauce ingredients together.

Fill a wok or pan no more than a third full with oil and heat it.

Meanwhile, pour the soda water into a bowl.

Add the flours and baking powder gradually and lightly mix until just combined (a little lumpiness is fine).

Test the heat of the oil by dropping in a piece of bread – if it sizzles and floats to the top, the oil is hot enough. Dip the prawns in the batter.

Lower carefully into the oil in batches of three or four. Don't overcrowd the pan. Fry for 2-3 minutes until very pale golden.

Remove from the pan with a slotted spoon or wire spider and drain on kitchen paper.

Serve straightaway with the dipping sauce.