

## Prawn Tempura Recipe

### Ingredients:

150 g king prawns (shrimps)

1/4 piece of yam

1/4 piece of sweet potato

1/4 piece of eggplant

1/4 piece of green capsicum

### Seasoning:

A 120 g Tempura flour, 200 cc water

B 1 tablespoon Tempura flour

C 2 tablespoons Tempura Sauce, 1 tablespoon mashed radish

### Method:

Mix seasoning A into batter; pare and sliced yam, steam until cook, dish out; pare sweet potato; remove the stems of eggplant and capsicum, slice all. Shelled and wash the prawns, cut few lines on the body and then straighten, dip in seasoning B. Heat half wok of oil, coat all vegetables in batter and deep fry until cooked, dish out and drain, then coat prawns with batter and deep fry until golden brown. Place paper towel on plate before putting in all fried ingredients, serve hot with seasoning C.

Tips: Tempura must serve hot, if using seafood, it is better to deep fry them later than vegetables. Remove any bits of batter floating during deep frying to keep the oil clear and ready for further usage. Average oil temperature at 180 degrees Celsius, deep fry until ingredients float on the surface, then dish out. This is a vital step, practice a few times, you will be able to control the crispiness.

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