

Vegetable Tempura Recipe

Ingredients:

20 g burdock root
1 stalk scallion
1/2 seaweed sheet
1/4 piece of yam
1/4 piece of sweet potato
1/4 piece of eggplant
1/4 piece of green capsicum
1 fresh mushroom

Seasoning:

A 120 g Tempura flour, 200 ml water
B 1 teaspoon of sesame seed, wheat flour and corn flour each, 1/2 egg yolk
C 2 tablespoons Tempura sauce, 1 tablespoon mashed radish

Method:

Mix A into batter; pare and sliced yam and steam until cooked, dish out; pare sweet potato; remove the stems of eggplant, capsicum and mushroom, slice all and coat with batter. Pare and shred burdock root, mix with seasoning B in a bowl; cut scallion into blocks; brush batter on top of seaweed sheet and wrap scallion block. Heat half wok of oil and deep fry all ingredients until cooked, dish out and drain. Place paper towels on plate before put in all fried ingredients, serve hot with seasoning C.

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