KIKKOMAN

Crispy tempura apple bites with matcha dip

Total time **20 mins** **10 mins** cooking time **10 mins** preparation time

Nutritional facts (per portion):
2,675 kJ / 639 kcal

Fat: **37.4 g** Protein: **14 g**
Carbohydrates: **60.8 g**

INGREDIENTS

2 portion(s)

Cake:

150 g	Tempura flour
150 ml	Sparkling water
40 ml	Kikkoman Naturally Brewed Soy Sauce

Sauce:

100 g	Natural Yoghurt
100 g	Sour cream
1 tsp	Matcha tea
1 tbsp	Lemon juice
1 tsp	Vanilla essence
1 tbsp	Honey

Additional:

2	Apples
1 tsp	Cinnamon
1 pinch	Cardamom
300 ml	Frying oil

PREPARATION

Step 1

Cake:

150 g Tempura flour - **150 ml** Sparkling water - **40 ml** Kikkoman Naturally Brewed Soy Sauce
Mix the ingredients for the batter well and set aside.

Step 2

100 g Natural yoghurt - **100 g** Sour cream - **1 tsp** Matcha tea - **1 tbsp** Lemon juice - **1 tsp** Vanilla essence - **1 tbsp** Honey
Mix the ingredients for the sauce thoroughly.

Step 3

2 Apples - **1 tsp** Cinnamon - **1 pinch** Cardamom - **300 ml** Frying oil
Peel the apples, cut into 8 pieces and sprinkle the spices over them. Coat with the prepared batter and fry in hot oil for 3-5 minutes until golden brown.
Serve the fried pieces with the sauce in a bowl to dip.