KIKKOMAN

Japanese Mixed Prawn & Vegetable Tempura

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

125 g	flour
1	egg
225 ml	ice-cold water
8	green asparagus
12	large prawns
8	shiso leaves
	Oil for frying
	Kikkoman Naturally Brewed Soy Sauce
	Lemon

PREPARATION

Step 1

Mix flour, egg and water to a batter. You can put a couple of ice cubes into the batter to keep it cold.

Step 2

Dip asparagus in the batter and fry them in a pan with hot oil (180°C). Fry until light golden and crispy. Place the asparagus on kitchen towel. Continue with the prawns and lastly the shiso leaves. Serve right away with a bowl of soy sauce for dipping and fresh lemon to squeeze.