

## 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

ice-cold water
green asparagus
large prawns
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.