

# Japanese Mixed Prawn & Vegetable Tempura

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

## INGREDIENTS

4 portion(s)

<b>125 g</b>	flour
<b>1</b>	egg
<b>225 ml</b>	ice-cold water
<b>8</b>	green asparagus
<b>12</b>	large prawns
<b>8</b>	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.