KIKKOMAN

# Tempura fish and chips with ponzu dip

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

## INGREDIENTS

**4 portion(s)**

| | |
|---|---|
| **4** | large skinless, boneless white fish fillets, such as sole, plaice, whiting or Pollock |
| **1** | large sweet potato (about 300g) |
| **4** | potatoes, such as Maris Piper (about 300g) |
| **500 ml** | cold sparkling water |
| **1** | egg |
| **220 g** | plain flour |
| | Oil, for deep-frying |
| | Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon |
| **200 ml** | Kikkoman Naturally Brewed Soy Sauce |
| **15 g** | caster sugar |
| **1 tbsp** | rice vinegar |
| **1 tsp** | Kikkoman Toasted Sesame Oil |
| | Juice of 1 lime |

## PREPARATION

### Step 1

Make the dip by mixing the ingredients together, stirring until the sugar has dissolved. Set aside.

### Step 2

Cut the fish into pieces no bigger than 3 inches long and ½ inch thick. Wash the potatoes but leave the skin on, slice into discs about 5mm thick.

### Step 3

Heat the oil in a deep, wide saucepan or wok or deep-fryer to 180°C. While it's coming up to temperature, make the batter by whisking the sparkling water, egg and flour until it is the consistency of double cream. Don't over mix, small lumps are good as they will cause the batter to puff up and become light. It is also important to make the batter just before frying, so that the bubbles stay in the batter and the temperature stays cold. This will help create a light, delicately crunchy texture without excess oil.

### Step 4

Dredge the fish in the batter and fry for just 3-4 minutes, until the batter is a light golden brown. Drain on a wire rack. (You can keep them hot and crisp in an oven set to about 120°C with the door open slightly to let out any moisture). Quickly repeat this process with the potato slices. Don't crowd the oil as this will cause the tempura to stick together and lower the temperature of the oil, resulting in oily, soft tempura. Serve the fish and chips straight away with a little dish of the ponzu

for dipping.