

Recipe of the Week

Tempura Prawns



500g Green Prawn Cutlets

Oil for Deep Frying

Tempura Batter Mix

Dipping Sauce of your choice

(Suggestions—sweet chilli & Soy Sauce, Wasabi & Ginger,
Wasabi Paste & Soy Sauce)

Prepare Tempura Batter as per instructions on the packet

Heat 5cm (or deeper) of oil in a saucepan or deep fryer until
190oC. (To test—a cube of bread will turn golden brown
in 10 secs)

Holding the tail dip the prawns one at a time into the batter and
add to the oil. Cook in batches of 6 for 3-4 minutes until golden
brown. Drain on absorbent paper towel. Continue in batches until
all the prawns have been cooked.

Serve immediately with the dipping sauce of your choice.
(Why not try more than one!)