

# Recipe of the Week

## Tempura

### Coffin Bay Oysters With Wasabi Mayo



1/4 cup Mayonnaise  
1 tspn Wasabi Paste  
1 tspn Soy Sauce  
1 tblspn Chopped Parsley  
Juice of Half Lemon  
Peanut Oil, for Deep Frying  
24 Coffin Bay Oysters  
1 cup Plain Flour  
Salt & Pepper, to Taste  
Lime Wedges, to Serve

#### *Tempura Batter*

150g Tempura Batter Flour  
350ml Cold Sparkling Mineral Water

Put tempura flour in a mixing bowl and gradually pour in mineral water whisking continuously until batter has the consistency of cream.

Mix together mayonnaise, wasabi, soy, parsley and lemon juice to make wasabi mayo.

#### *After an easier idea:*

***Why not try our Pukra Estate Wasabi Mayo to cut down on preparation time.***

Fill one quarter of your wok or saucepan with oil. Heat over a medium/high heat until hot. Oil is hot enough when a cube bread dropped into oil browns within 10 seconds.

Remove oysters from shells, reserve shell for serving. Lightly dust oysters in flour and then lightly dip into cold batter, shake off any excess.

Deep fry oysters until light and crispy, then drain on kitchen paper and toss with salt and pepper. Return to shells.

Serve with wasabi mayo and lime wedges