



serves 4 | prep 15 minutes | cook 15–30 minutes

SEAFOOD TEMPURA



8 large raw shrimp, shelled and deveined
8 squid rings
5½ oz/150 g package tempura mix
4 live scallops, shucked and cleaned
7 oz/200 g firm white fish fillets, cut into strips
vegetable oil, for deep-frying
few drops sesame oil
shoyu (Japanese soy sauce), to serve

Make little cuts on the underside of the shrimp to keep them straight while they cook. Remove and discard any membranes from the squid rings.

Combine the tempura mix with the amount of water specified on the package instructions in a large bowl until you have a lumpy batter full of air bubbles. Do not try to make the batter smooth or it will be heavy, and use it straight away or it will settle.

Drop all the seafood into the batter.

Heat the vegetable oil in a deep-fat fryer, large, heavy-bottom pan, or wok to 350–375°F/180–190°C, or until a cube of bread browns in 30 seconds. Add the sesame oil.

Deep-fry 2–3 tempura pieces at a time for 2–3 minutes until a very light golden color (if you deep-fry too many pieces at one time, the oil temperature will drop and the batter will be soggy). Remove with a slotted spoon and drain off as much oil as possible, then drain on paper towels for 30 seconds.

Serve this dish very hot with shoyu as a dipping sauce.