



Tempura vegetables

INGREDIENTS

50g Cauliflower flowerettes
50g Zucchini
50g Carrot
50g Nori
50g Enoki mushrooms
50g Capsicum
Seasoned flour
Tempura batter
50g Corn flour
50g Plain flour
Salt to taste
Cold soda water

METHOD

- Mix the flours with the rest of the ingredients
- Do not over-mix, it should be just mixed, lumps are acceptable, over-mixing results in a chewy batter
- Toss vegetables through seasoned flour then into batter
- Deep fry until crisp, 180°C
- Drain well on absorbent paper and serve hot
- Serve with wasabi mayonnaise

Pura Tuscan Blend wasabi mayonnaise

Yield 250ml

INGREDIENTS

2 Egg yolks
10ml Vinegar
5g Wasabi powder
250ml Pura Tuscan Blend oil
10ml Hot water
Trace salt
Trace white pepper

METHOD

- Place the egg yolks, vinegar and seasoning in a stainless steel bowl and whisk well
- Gradually add oil very slowly, whisking continuously until all the oil is incorporated
- Whisk in the hot water to stabilise the mayonnaise
- Correct the seasoning and acidity with lemon juice
- Refrigerate until needed to serve

FOR BEST RESULTS: Use within 7 days