Tempura

Ingredients:

* Batter:
  + 1 large egg
  + 125ml iced water
  + 175ml flour

Method:

1. Keep everything chilled until you are ready to go!
2. Crack the egg into a medium bowl, lightly beat it and add the water – mix well
3. Add the flour – do not over mix, allow a few lumps
4. Cut vegetables into rounds and dip into batter
5. Heat oil
6. Place dipped vegetables into oil with slotted spoon – only put a few vegetables into the oil at a time so it is not too crowded
7. Cook root vegetables for 4 minute, all others for 3 minutes
8. Remove from oil, using slotted spoon to remove excess – place onto plate with paper towel
9. Dip into tempura sauce and enjoy!

