

# Vegetable Mix Tempura

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野菜のかき揚げ

## ● Ingredients (servings 4)

1 large Onion

4 oz. Shiitake Mushrooms

1 Carrot

½ American Eggplant

½ cup Flour

5 Tbsp. Cold Ice Water

Vegetable Oil for Frying



## ● Prepare Vegetables

*The thinner the cut vegetables is, the easier for frying and the better for final presentation.*



Slice the following into pieces about the same size.

A peeled large onion

A peeled carrot

4 oz. washed shiitake mushroom  
(cut off the hard tips)

Half of a washed American eggplant  
(cut the hull off)

## ● Batter



In a bowl, combine the sliced vegetables and  $\frac{1}{2}$  cup of flour. Toss well.

Add 5 Tbsp. of cold ice water gradually and toss well.



## ● Fry



*Drop a small solid bit of flour into the oil to check that the oil is hot enough. If the flour floats with bubbles, the oil is ready.*

Pour 3~4 inches of vegetable oil into a skillet and heat the oil over medium heat.

Scoop the mixture with a spatula and drop gently into the oil.

Fry for 4 minutes over medium heat. Flip halfway.

*To be safe, you have to choose a deep pan which has at least 2 times the height of the amount of oil used.*

## ● Season



When they get a nice gold brown color, remove and drain on a paper towel. Sprinkle with a pinch of salt immediately.

Enjoy!

