Tempura Crunch

Crispy tempura crunch for sushi finishing.



Contains Gluten - Egg

INGREDIENTS

- 200ml Soda Can (Cold)
- 120ml Batter mix

METHOD

1. Make sure the oil is clean in deep fat fryer.
2. Slowly mix the soda water into the wet batter mix.
3. Use a mesh sieve and slowly pour the mix into the hot oil. Do NOT add all at once.
4. Allow to cook until golden.
5. Use a sieve to collect tempura crunch.
6. Lay paper towel onto a bowl, carefully spoon tempura crunch into bowl.
7. Pat dry with paper towel and allow to cool.
8. Store in air tight container. Do NOT refrigerate.

EQUIPMENT

- Large spoon
- Bowl
- Measuring Jug
- Sieve
- Sealable container

TIPS

- Soda water must be cold.
- Store in air tight container.
- Shelf life is one week if stored correctly

WATCH THE METHOD

Tempura Crunch https://www.youtube.com/watch?v=555rQo5_G4Y
Tempura Crunch Topping https://www.youtube.com/watch?v=TGpH4BkN3EY