



Tempura Crunch

Crispy tempura crunch for sushi finishing.

Contains Fish - 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

WATCH THE METHOD

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