



Prawn/Langustine Tempura

NIBBLEDISH CONTRIBUTOR

Ingredients

For the batter

200 grammes of plain flour
small bottle of sparkling water
4 chopped scallions
1 chopped chilli (optional)
salt & pepper

6 peeled and washed prawns/shrimp per person
mixed salad to your choice washed and chopped.

vegetable or sunflower oil to cook

Instructions

Place the sparkling water in to a freezer and chill until ice crystals start to form. put flour into a bowl and make a well in the centre. Pour in 3/4 of the chilled water and stir with a fork until you get a light batter.

Add more water or flour if necessary, do not worry if you have little lumps of flour, add the chopped scallions/chilli salt and pepper to taste.

Place a little flour into a clean bag and put in 10-12 prawns at a time depending on size and gently cover with plain flour, then shake off excess flour and put into the batter mix.

Heat the oil and add the prawns to the mix and cook until golden brown. Place on kitchen towel to absorb the oil once cooked.

Arrange salad mix on a dish and place the cooked prawns on the salad bed and serve. Any mild dressing or dip is suitable or try the sweet chilli dressing from the Warm Chicken & Bacon Salad

"optional you may replace the prawns for scallops washed/cleaned and sliced in half"