The corn Tempura(??????????)

NIBBLEDISH CONTRIBUTOR

Ingredients

1. Corn
2.Tempura batter
3.vegetable oil
4.salt

Instructions

1.prepare the corn(the root is cut out because it pops when deep-frying)

2.Make Tempara batter
(1 cup ice water/cold water,1 cup all purpose flour, sifted)
ice water in the bowl. Be sure to use very cold water. Add sifted flour in the bowl and mix lightly.

3.Heat vegetable oil in a deep pan to 330-350F degree(170C-180C degree).

4.Lightly dip the corn in the batter and immediately fry them until crisp. It takes longer to fry vegetables than to fry others(seafood or meat).

5.Serve right away with salt.