



# 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.
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