Dried squid tempura

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 dried squids, soaked overnight, cut into strips
- oil for deep frying

Dough:

- 1 egg
- 1/2 cup of potato starch
- 1/2 cup of wheat flour
- 1/2 cup of cold water
- pinch of salt

Instructions

1. Whip egg with a fork, add remaining ingredients, mix well.
2. Heat oil in a pan.
3. Deep strips of squid in a batter and fry them till golden.
4. Serve with lime juice.