

TEMPURA



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10
min



Easy

INGREDIENTS

- Assorted vegetables
- 250g Tempurako flour
- 1 egg
- 100ml water
- 2l Oil
- Somi noodles
- Yutaka Nori seaweed
- 50ml Soy sauce
- 2 tbsp Ozeki Sake
- 200ml Water
- Yataka grated ginger
- Turnip

METHOD

Dip the vegetables (aubergine, courgette, sweet potato, pepper, mushrooms...) in the Tempurako flour • Then dip them in a mixture of egg, 100ml water and Tempurako flour • Place the coated vegetables in hot oil and fry • Thin Somi noodles are used to create the fan effect • These should be fastened at one end with a strip of Yukata nori seaweed • Place the fastened noodles in the preheated oil and then dip in the mixture previously prepared • This dish is accompanied by a sauce made with soy sauce, sake, Ozeki, water, Yakata grated ginger and turnip