

Prawn Tempura



Ingredients:

Ingredients for prawns:

- 1 kg jumbo prawns (deveined and tails intact)
- 1 tsp chili powder
- 1 tsp white pepper
- Salt to taste

Ingredients for batter:

- 1 cup all purpose flour
- ½ cup corn flour
- 2 egg yolks
- 2 tsp baking powder
- Pinch of salt and pepper
- Ice cold water as required to make batter

Method:

- Marinate the prawns with the mentioned ingredients and set aside till you make the batter.
- Mix all the batter ingredients using a whisk to avoid lumps using just enough water to make smooth batter.
- Heat oil till hot.
- Dip each prawn well in the batter and fry till nice golden and crisp.
- Serve immediately with Chatkhaar sweet chili sauce.