**JAPANESE TEMPURA**

Ingredients

* Refined flour (maida) (maida), for dusting 1/2 cup + for dusting
* spinach leaves 8-10
* green zucchini cut into fingers 1 small
* yellow zucchini cut into fingers 1 small
* red bell pepper deseeded and cut into fingers 1 small
* rice flour 1/2 cup
* cornflour 1/2 cup
* Brinjal 1 medium
* black pepper powder 1 teaspoon
* Salt to taste
* drinking soda 1/2 cup
* Oil for deep-frying

Method

Step 1

Cut brinjal into thin slices.

Step 2

To make batter, combine rice flour, cornflour, refined flour, pepper powder, salt and 1 cup ice cold water in a bowl. Whisk well ensuring that there are no lumps. Add drinking soda and whisk well into a pouring consistency batter.

Step 3

Heat sufficient oil in a wok.

Step 4

Dust spinach leaves in refined flour, dip in batter and coat well and deep-fry in hot oil till crisp. Similarly, repeat the procedure with brinjal slices, zucchinis and bell peppers. Drain on absorbent paper.

Step 5

Serve hot with sweet chilli sauce.