

Tempura

Ingredient

- 1.75 cup water
- 2 egg yolk
- 1.5 cup all-purpose flour
- 1-quart vegetable oil
- Any vegetables or meat you want

For dipping sauce:

- 2 tbsp light soy sauce
- 2 tbsp mirin
- Some dashi granules

Instruction

1. Mix all dipping sauce ingredients in a bowl. Set aside
2. Mix water and egg yolk until well combined. Sift in flour and mix until the batter becomes a bit lumpy
3. Heat vegetable oil in pan until hot but not smoking
4. Dip ingredients one-by-one into batter and place into hot oil. Fry until the batter is golden-brown.
5. Remove from oil and drain on a paper towel.
6. Ready to serve