



Rock Shrimp Tempura PanFried

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

Rock shrimp tempura with a creamy spicy sauce This recipe is based on the famous recipe from Nobu If youve ever had the rock shrimp at one of his restaurants youll definitely want to make these

Ingredients

- - 1 egg yolk - 2 teaspoons chili-garlic sauce - 1 teaspoon rice vinegar - $\frac{1}{4}$ teaspoon sea salt - 2 dashes ground black pepper - 3 tablespoons olive oil - $\frac{3}{4}$ cup ice water - $\frac{3}{4}$ cup all-purpose flour - 1 egg yolk - 2 tablespoons olive oil
- or as needed - 1 pound rock shrimp
- peeled and deveined

Instructions

1. To make the dipping sauce: Whisk egg yolk
2. chili-garlic sauce
3. rice vinegar
4. sea salt
5. and black pepper together in a bowl. Pour in 3 tablespoons oil slowly
6. whisking constantly
7. until sauce is creamy. To make the batter: Whisk ice water
8. flour
9. and egg yolk together in a large bowl to make batter. Heat 1 tablespoon olive oil in a large skillet over medium heat. Dip some shrimp in batter
10. letting excess drip off
11. and cook in hot oil until browned on both sides
12. 3 to 5 minutes. Drain on paper towels. Repeat with remaining olive oil and shrimp. Place cooked shrimp in a large bowl. Pour sauce on top and mix until thoroughly coated. Recipe Tip You can substitute white wine vinegar for rice vinegar if desired. Editor's Note: This recipe contains raw egg. We recommend that young children
13. older adults
14. and people who are pregnant or immunocompromised do not consume raw egg. Learn more about egg safety from our article
15. How to Make Your Eggs Safe.