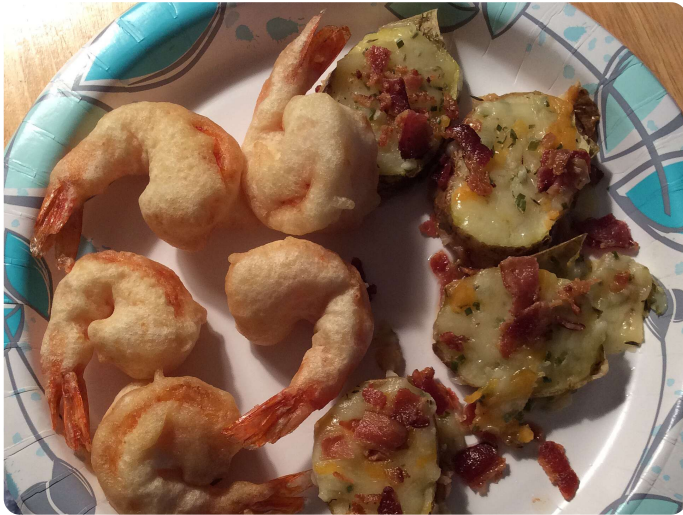




Crispy Shrimp Tempura

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

Crispy Japanesestyle tempura shrimp made with homemade tempura batter Serve them as an appetizer main dish or finger food at your next party

Ingredients

- - 2 cups vegetable oil for frying - 1 cup all-purpose flour - 2 tablespoons cornstarch - 1 pinch salt - 1 cup water - 1 large egg yolk - 2 large egg whites
- lightly beaten - 1 pound medium shrimp
- peeled and deveined
- tails left on

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat oil in a deep-fryer to 375 degrees F (190 degrees C). Dotdash Meredith Food Studios Whisk flour
2. cornstarch
3. and salt together in a large bowl; make a well in the center. Dotdash Meredith Food Studios Pour water and egg yolk into the well and mix just until moistened; batter will be lumpy. Stir in egg whites. Dotdash Meredith Food Studios Dip one shrimp at a time into batter to coat; do not batter tails. Dotdash Meredith Food Studios When three shrimp have been battered
4. carefully place them into the deep fryer and fry until golden brown
5. about 1 1/2 minutes. Dotdash Meredith Food Studios Remove with a slotted spoon and drain on a paper towel-lined plate. Repeat with remaining shrimp
6. battering a few at a time while the previous batch is cooking. Dotdash Meredith Food Studios Editor's Note Nutrition data for this recipe includes the full amount of tempura batter ingredients. The actual amount consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
7. ingredient density
8. and specific type of oil used.