



Recipe Category / Breads and Pastries

Tempura Batter

5'
Hands on

200 g
Portion(s)

1
Difficulty



Method

- In a bowl, combine the flour, corn starch and salt. Mix with a hand whisk.
- Add the soda water while whisking continuously.
- To make sure the tempura mixture is ready; dip one of the pieces you want to fry into the mixture. If it sticks onto the piece, then it's ready to use.
- If you want to fry vegetables, the slices should be 1 cm thick.

Tip

You can use tempura batter with pork, chicken and even with vegetables. It creates a very tasty and crunchy coating!!!

Ingredients

- 1 tablespoon(s) corn starch
- 3 tablespoon(s) all-purpose flour
- 170 g club soda
- 1 pinch salt

Διατροφικός πίνακας

Nutrition information per 100 gr.

142 Calories (kcal)	0.0 Total Fat (g)	0.1 Saturated Fat (g)	31.0 Total Carbs (g)
7%	0%	1%	12%
0.0 Sugars (g)	3.1 Protein (g)	1.4 Fibre (g)	0.3 Sodium (g)
0%	6%	6%	3%