

Vegetable tempura

Sommelier's accord



A white wine from Quincy, elegant with aromas of white flowers, citrus and peppery notes.

Serve between 10 and 12°C



INGREDIENTS (for 4 persons)

400g total of all or any of the following:

- carrots
- courgettes
- peppers
- aubergines

For the batter:

- 25g flour
- 35g potato starch
- 60ml water
- salt

oil for deep frying (sunflower etc)

PREPARATION

1. Slice the carrots into slightly thick matchsticks. Slice the courgette into 1cm thick slices and the pepper and aubergine into bite size pieces.
2. In a bowl, mix together the ingredients for the batter. Heat the oil in a deep pan or deep fryer to about 170°C (to test the temperature, place a few drops of the batter into the oil. When it starts to sizzle and float to the surface, the oil should be ready).
3. Dip the vegetables into the batter, then allow any excess batter to drip off before gently placing the vegetables into the cooking oil (see photo). Deep fry until the batter becomes crisp, then remove from the oil and drain on paper towels.

