

Recipes

Cherry Tomato Tempura



Ingredients (serves 4)

20 cherry tomatoes

200 g. (7 oz. or 7/8 cup) flour (all-purpose flour or formulated tempura flour)

160 cc. (5.5 oz. or a bit over 1/2 cup) water

1 tsp. salt

Oil (canola oil, olive oil, safflower oil, or other oil) for deep frying

Instructions

1. Hull the tomatoes, then use a toothpick to pierce the skin in 2 or 3 places.
2. Prepare the batter by adding water to the flour and mixing. Add salt.
3. Dip the tomatoes in the batter, then deep fry at 170° C (338° F) to 180° C (356° F) for about 30 seconds.
4. Place on a few layers of paper towel to soak up any excess oil.