

Vegetable Tempura – Green Tea with Jasmine Flowers



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine

Used Teas



t-Series Green Tea
with Jasmine Flowers

Ingredients

Vegetable Tempura – Green Tea with Jasmine Flowers

- 3g Bonito flakes
- 250ml Water (for Dashi sauce)
- 50ml Mirin
- 50ml Kikkoman soy sauce
- 5g Jasmine tea leaves
- 10g White turnip
- 10g Green onion
- 50g Tempura flour
- 110ml Ice Water (for tempura batter)



- 10g Eggplant
- 20g Pumpkin
- 1 Small bunch Enkoi mushroom
- 20g Lotus root
- 20g Sweet potato
- 2pcs Shiso leaves
- Tempura flour for dry coating
- To taste Salt

Methods and Directions

Vegetable Tempura – Green Tea with Jasmine Flowers

- Bring the water to a boil, put bonito flakes, and soak for 20 minutes then strain.

For the tempura sauce

- Combine the hot dashi, Mirin, Soy sauce & jasmine teas leaves and soak for 10 mins then strain.

For the tempura batter

- Slowly whisk the tempura flour with the ice water and set aside (keep cold). Salt to taste

For the vegetable tempura

- Take all the vegetables and coat lightly in tempura flour.
- Dili the vegetables in the prepared tempura batter and deep-fried at 180°C until cooked.
- Remove the vegetables and drain on kitchen paper towel.
- Grate the turnip finely and green onion and squeeze out the excess water, place into a small ramekin.

Assembly / Finishing

- Set the vegetables tempura on Japanese tempura paper on a serving plate.
- Pour 30ml of the warm prepared tea tempura sauce onto the turnip green onion mix.
- Serve immediately