

Tempura



Ingredients

Banana starch	1 Cup
Egg	1
Water	150 mL

Choice of ingredients

(Okra, Sweet Potato, Renkon (Lotus root), Pumpkin were used for example)

Frying oil Appropriate amount

●Condiments

Grated daikon (radish)

Ginger

Yuzu lemon

Directions

1. Cut the ingredients. For condiments, grate the daikon and ginger and cut the Yuzu lemon into wedges.
2. To make the coating, mix the egg and water. When it is mixed, mix in the banana starch.
3. Dip the ingredients in the coating and fry it in 180 ° C degree oil.