



Tempura Prawns and Squid with Spiced Mayonnaise **Adam Liaw 27.07.10**

Ingredients

Squid
Prawns (raw – ideally shelled and peeled with tail on)
3 – 4 tbsp Cornflour
1 cup of Plain flour
Pinch of Salt
Vegetable Oil (for frying)
Cup of chilled soda water
One Egg
Ice Cubes (to keep tempura cool)
4 tbsp of Mayonnaise
½ tsp Turmeric Powder
¼ tsp Cumin Powder
¼ tsp Cayenne Pepper
¼ tsp Coriander Powder

Method

Take two cups – filling three quarters full of plain flour, top up with cornflour.
In the other cup, crack an egg and top up with chilled soda water. Tip both into a bowl and drag together with chopsticks. The mixture should combine and become lumpy.
To keep the tempura batter cold, add ice cubes.

Dip cut and prepared seafood in flour, then the batter and place in a fry pan or deep pan fryer already pre-heated to 160° until cooked.

For the spiced mayonnaise, put 4 tbsp of mayonnaise into a bowl, add turmeric, cumin, cayenne and coriander. Mix to taste and perhaps add black pepper.