



**School of Culinary Art**



# Tempura Vegetables

By Chef Kabelo Segone

## Ingredients

- Green Beans
- Carrots
- Mushrooms
- 200g Flour
- 5ml Baking Powder
- 2 Eggs
- 300ml Soda Water
- Oil for frying

## Method

1. Place flour and baking powder in a bowl
2. Add egg and soda water then stir until just combined
3. Dip vegetables one at a time into batter, allowing excess batter to drain off then dip into deep fryer and cook for 2 to 3 minutes
4. Drain into paper towel to drain excess oil

## Oil Tips:

- Don't use any spices in the oil, with will contaminate the oil.
- Always ensure that your oil has reached temperature before adding in your vegetables
- Always make use of clean oil for optimum taste.