

Shrimp Tempura with Creamy Spicy Sauce

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-tempura-batter-recipe>

Ingredients:

- 1 egg yolk
- 1/2 teaspoon sea salt and a couple grinds of fresh white pepper
- 1 teaspoon rice vinegar
- 6 3/4 tablespoons grapeseed oil or other very mildly flavored oil
- 2 teaspoons chili pepper and garlic sauce Tobanjan, we use Sambal
- 1 egg yolk
- 7/8 cup water iced
- 3/4 cup all purpose flour
- 1 1/2 pounds rock shrimp or peeled and deveined "large" shrimp cut into thirds
- tempura batter
- yuzu juice Splash of, or lemon juice
- chives
- vegetable oil for deep frying, we use corn oil

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 445 milligrams
4. Fat: 34 grams
5. Fiber: 1 grams
6. Protein: 46 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 820 milligrams
9. Sugar: 1 grams

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