

Tempura Shrimp and Vegetables

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/lotus-root-fry-indian-recipe>

Ingredients:

- 1/2 cup light soy sauce
- 2 teaspoons fresh ginger finely grated, from about 3/4-inch piece
- 1/2 cup daikon radish finely grated, from about 4 1/2-inch piece
- 1/4 cup mirin Japanese sweet rice wine
- 10 green beans trimmed
- 12 large shrimp peeled, deveined, tail shells left intact
- pepper
- salt
- 6 cups vegetable oil for frying
- 2 cups all-purpose flour
- 1 1/2 tablespoons baking powder
- 2 tablespoons sesame oil Asian
- 10 fresh shiitake mushrooms about 3/4 pound, stemmed
- 1 white onion large, peeled and cut into 1/2-inch thick rings
- 2 ounces lotus root piece fresh, about 1 1/2 inches long, peeled, and cut into 1/4-inch-thick slices
- 10 shiso fresh, leaves