

Gluten-Free Tempura Asparagus with Matcha Salt

Yield: 1 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/matcha-latte-authentic-recipe-japanese>

Ingredients:

- 4 cups vegetable oil for frying
- 1 cup white rice flour
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1 large egg yolk room temp
- 3/4 cup seltzer water cold
- 1 pound asparagus washed, dried, and ends snapped off and discarded
- salt optional
- togarashi optional
- 1 1/2 tablespoons flaky salt like maldon
- 1/2 teaspoon matcha high-quality, I use Encha Latte Grade Organic Matcha
- 2 tablespoons low sodium tamari sauce
- 1 tablespoon fresh orange juice
- 1 tablespoon water
- 1/2 tablespoon fresh lemon juice
- 1/2 tablespoon mirin sweet rice wine
- chives Optional:, for garnish