



Instructions



1. Combine dashi stock, soy sauce, and mirin in a saucepan and bring to a boil. Add bonito flakes, turn off the heat, and strain the liquid through a fine mesh strainer to complete the dipping sauce.



2. Make four to five diagonal incisions along the belly of each shrimp. Press the shrimp firmly down from the back until you feel a slight snap, ensuring they stay straight when frying. Pat the shrimp, sweet potato, shiitake mushrooms, and green beans completely dry with paper towels.



3. Beat the egg thoroughly in a bowl, then stir in the ice-cold water. Add the all-purpose flour in three separate batches, mixing very briefly each time to ensure plenty of visible lumps remain.



4. Heat frying oil in a deep pot. Set the temperature to 340°F (170°C) when frying the vegetables and 350°F (180°C) when frying the shrimp.



5. Dust the prepared ingredients lightly with extra all-purpose flour and shake off any excess. Dip the ingredients into the batter and fry them in order, starting with the vegetables and finishing with the shrimp, until crispy and cooked through.



6. When the bubbles around the ingredients become smaller and the crackling sound softens, it indicates that excess moisture has cooked off and the tempura is ready.



7. Line a plate with kaishi paper if available, arrange the fried pieces neatly, and serve alongside the grated daikon and grated ginger. Serve hot with the prepared sauce.

Tempura

Ingredients (Serves 2)

- 4 large shrimp, peeled and deveined with tails left on
- 4 slices of sweet potato, 0.2-inch (5 mm) thick
- 4 shiitake mushrooms, stems removed
- 4 green beans
- All-purpose flour, for dusting
- Frying oil, as needed

Dipping Sauce:

- 2/3 cup (150 ml) dashi stock
- 1 1/2 Tbsp (25 ml) soy sauce
- 1 1/2 Tbsp (25 ml) mirin
- 0.2 oz (5 g) bonito flakes

Garnish:

- Grated daikon radish, as needed
- Grated ginger, as needed

Batter:

- 1 egg yolk
- 1 cup ice-cold water
- 1 cup all-purpose flour

