

Shrimp Tempura

Learn to make crispy shrimp tempura with light, airy batter. Perfect Japanese appetizer with restaurant-quality golden results every time.

10	8	18	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Shrimp Tempura

Ingredients

- 1 lb shrimp
- 1 cup flour
- 1 cup water
- 1 cup corn starch
- 1 egg
- 1 tsp salt
- 1 tsp black pepper
- 4 cup canola oil

Instructions

- 1 Prepare the shrimp**

Peel 1 lb shrimp, leaving tails on for presentation. Make a shallow cut along the back of each shrimp and remove the dark vein. Make 3-4 small diagonal cuts along the inner curve to prevent curling during frying. Pat completely dry with paper towels.
- 2 Heat the oil**

Pour 4 cups oil into a heavy-bottomed pot or deep fryer. Heat to exactly 375°F (190°C) using a thermometer to monitor temperature.
- 3 Make the tempura batter**

Whisk together 1 cup all-purpose flour, 1 cup cornstarch, 1 tsp salt, and 1 tsp black pepper in a large bowl.
- 4 Beat 1 egg in a separate bowl, then add 1 cup ice-cold sparkling water. The mixture should be very cold.**
- 5 Pour the egg mixture into the flour mixture. Stir gently with chopsticks or a fork just until ingredients are barely combined, about 10-15 strokes. The batter should remain lumpy with visible flour streaks - do not overmix.**
- 6 Fry the tempura**

Dust each shrimp lightly with extra cornstarch. Holding by the tail, dip each shrimp into the cold batter, allowing excess to drip off for 2-3 seconds.
- 7 Gently lower 3-4 battered shrimp into the oil, laying them away from you to prevent splashing. Fry for 2 minutes without moving them.**
- 8 Flip shrimp using tongs and fry for 1-2 minutes more until golden brown and crispy. The coating should be light golden and bubble vigorously.**

- 9 Remove shrimp with a slotted spoon and transfer to a wire rack set over paper towels to drain. Allow oil to return to 375°F (190°C) before frying the next batch.
- 10 Repeat frying process with remaining shrimp. Serve immediately while hot and crispy.

Tips

Pat shrimp completely dry with paper towels before coating to ensure the batter adheres properly and prevents oil splatter.

Keep the tempura batter ice-cold throughout cooking by placing the bowl in a larger bowl filled with ice water.

Never overmix the tempura batter - a few lumps are perfectly fine and actually desirable for the light texture.

Test oil temperature by dropping a small amount of batter into the oil - it should immediately bubble and rise to the surface.

Dust shrimp lightly with cornstarch before dipping in batter to create an extra-crispy coating that adheres better.

Fry tempura in small batches to maintain oil temperature and prevent overcrowding that leads to soggy results.

Place finished tempura on a wire rack rather than paper towels to maintain crispness by allowing air circulation underneath.

Serve tempura immediately after frying for the best texture and flavor - it loses crispness quickly as it cools.