

Karides Tempura

Crispy Japanese shrimp tempura with light, airy batter. Perfect appetizer or main dish served with soy sauce or tartar sauce. Easy recipe!

10	8	18	4	Easy
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

Karides Tempura

Malzemeler

- 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

Yapılışı

- Prepare the shrimp**

Remove shells from 1 lb shrimp, leaving tails on if desired. Make 3-4 shallow cuts on the inner curve of each shrimp to prevent curling. Pat completely dry with paper towels and set aside.
- Heat the oil**

Pour 4 cups oil into a heavy-bottomed pot and heat to 375°F (190°C). Use a thermometer to monitor temperature throughout cooking.
- Make the batter**

Whisk together 1 cup all-purpose flour, 1 cup cornstarch, 1 tsp salt, and 1 tsp black pepper in a large bowl.
- Beat the egg**

Beat 1 egg in a small bowl, then add to the flour mixture. Gradually pour in 1 cup ice-cold sparkling water while whisking gently until just combined - the batter should be lumpy, not smooth.
- Coat and fry the shrimp**

Dip each shrimp into the batter, letting excess drip off. Carefully lower 4-5 shrimp into the hot oil, avoiding overcrowding.
- Fry the shrimp**

Fry for 2-3 minutes until the coating is light golden and crispy. Use a slotted spoon to turn shrimp once during cooking.
- Drain and serve**

Transfer cooked shrimp to a wire rack or paper towel-lined plate to drain. Season immediately with a pinch of salt.
- Repeat**

Repeat frying process with remaining shrimp, maintaining oil temperature at 375°F (190°C). Serve immediately while hot and crispy.

?puçlar?

Pat the shrimp completely dry before coating them. This will remove moisture and help the batter mixture adhere easily to the shrimp.

Dust the shrimp with cornstarch before dipping them in tempura batter. This way, the batter will stick easily.

If using frozen shrimp, allow them to thaw completely first.

Choose medium to large-sized shrimp for tempura.

Always fry shrimp tempura in oil with a high smoke point, such as sesame oil, peanut oil, canola oil, or sunflower oil.

Make small cuts on the inner side of the shrimp to prevent them from curling up during cooking.

Check the oil temperature before frying shrimp tempura. It should be between 375°F and 390°F (190°C-200°C). Lower temperatures will make the tempura soggy, while higher temperatures will burn them.

Use ice-cold sparkling water in the batter for extra lightness and crispiness. Don't overmix the batter - lumps are okay and actually preferred for the best texture.