



RECIPES

VEGETABLE KAKIAGE



INGREDIENTS

100g	Prima Tempura Batter Mix
190ml	Ice Cold Water
150g	Yam
80g	Carrot
80g	Red Capsicum
80g	Green Capsicum

SEASONINGS

1 tsp	Chicken Seasoning Powder
½ tsp	Salt
½ tsp	Black Pepper, grounded
2 tbsp	Prima Tempura Batter Mix

PROCEDURE

1. Slice yam, carrot and capsicums into thin strips. Place the sliced vegetables in a bowl and add in seasonings.
2. Add ice cold water to Prima Tempura Batter Mix and whisk gently until well-combined.
3. Pour the batter over the sliced vegetables and toss lightly to combine.
4. Heat oil to 180°C. Scoop the ingredients with a mesh sieve and drain off the excess batter. Slowly lower the ingredients into the oil and deep fry until golden brown.
5. Drain the excess oil on paper towels. Serve immediately with tempura sauce or any desired sauces.



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