

How to prepare Shrimp Tempura

Difficulty Level:



Yield: 4 Servings

Let's talk about Tempura!

Tempura is a traditional Japanese dish that requires the use of fritter-cooking. Tempura batter is light and usually consists of all-purpose flour combined with ice water to keep your mix as light as a feather. Here is Landry's Kitchen's spin on it that we encourage you to try today.

Ingredients:

[4 lb. of Large Gulf Coast Shrimp](#)
OR [4 lb. of 10/15 count Colossal Gulf Coast Shrimp](#)
3 cups All Purpose Flour
1/4 cup of Cornstarch
3/4 tsp. Kosher Salt
3/4 tsp. Baking Powder
3 1/2 cups Water (very cold)
1 Egg Yolk

How to prepare Batter



1. Sift Flour, Cornstarch, Salt and Baking Powder and place in a bowl.
2. Add in ice water and yolks.
3. Whisk together until just barely mixed. Important: Do not over-mix the ingredients.
4. The batter is ready to use. But if you are not using it right away, place in refrigerator to keep cool before use.

How to prepare Shrimp



1. Clean all Shrimp leaving only tails on them. To help you how, follow this quick [video here](#).
2. Heat oil in a pan to approximately 340-360F. This is the perfect temperature to make crunchy tempura. A Lower temperature will result in a soft shrimp interior and too crunchy of a texture.
3. Coat cleaned Shrimp lightly in flour. This process is needed so the batter will stick better.
4. Once Shrimp are flour coated, dip gently in prepared batter. Important: The batter coating needs to be very light or you run the risk of making a soft and mushy interior.
5. Deep fry until golden crust. Approximately 3 -3 1/2 minutes.

How to assemble the dish



1. Remove fried shrimp and serve immediately with soy sauce or hot mustard.

Tip from the chef: If you have any batter left over, you can drop some of the extra in the fryer in small drops from a spoon and have little crunchies to top the shrimp. Also, this batter is great with any vegetable of your choice such as broccoli or zucchini.