

RECIPE | PEPPERS

SHISHITO PEPPER TEMPURA



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INGREDIENTS

- 8 oz Pure Flavor® Craft House Shishito Collection Peppers
- 1 egg yolk
- ¾ cup all-purpose flour
- 2 tbsp corn starch
- ⅔ cup ice water
- 3 cups vegetable oil

DIRECTIONS

1. Pour the oil in a large saucepan or wok to about 2 inches deep and heat to 360° F.
2. In a large bowl, beat together water and egg yolk until frothy. Whisk in flour and corn starch until combined, but not completely smooth.
3. Dip each pepper into the batter to coat completely, then place in the heated oil. Repeat. Do not crowd the pan.
4. Fry until golden on all sides, 3-5 minutes. Transfer to a rack or towel-lined plate.
5. Serve immediately with your favorite dipping sauce.



TOTAL TIME

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

2

COOKING LEVEL

Easy