



Beef Tempura

Cooking time

20 min

Recommended cut

D Rump, Top-round

Level of difficulty



Ingredients (serves two)

Japanese Wagyu (thinly sliced D rump, top round) 150g (5.3 oz)

(A)

Soy sauce 5cc (1 teaspoon)

Curry powder 2g (0.1 oz)

Weak wheat flour To taste

(B)

Egg yolk 1

Cold water 150cc (0.6 US cup)

Weak wheat flour 90g (3 oz)

Curry powder 3g (1/2 teaspoon)

Salt 3g (1/2 teaspoon)

Frying oil Enough to deep fry tempura

Sudachi (citrus fruit) or lemon 1

● Chopped leeks and green laver (instead of curry powder and salt) may be added to the batter. Lemon can be used instead of sudachi.

How to cook

1. Cut the beef into bite-sized chunks, mix the ingredients in **(A)**, rub into meat and lightly coat with flour.
2. Prepare the tempura batter. Beat the egg yolk, cold water and salt in a bowl. Stir well. Sift the remaining flour and curry powder together into the bowl. Lightly stir with chopsticks to prevent clumping.
3. Heat the frying oil in a pan (3cm (1 in) deep) to 170 or 180 °C (338 or 356 °F). Dip the seasoned meat from step **1** in the batter and deep fry while turning over for about one minute each.
4. Place the tempura on a plate. Cut the sudachi in half and squeeze its juice on the tempura.