

SALT AND PEPPER PRAWNS



Tempura is a Japanese dish. The prawns are coated in a batter and then fried to make them golden and crispy.

200g king prawns
(I prefer to use raw prawns but cooked will also work)

150g self raising flour
(Or plain with 2/3 tsp baking powder)

150g fizzy water

1 tsp salt

1-2 tsp black pepper

1/2 tsp chilli powder

1/2 tsp paprika

Oil for frying

Mix all batter ingredients together until smooth.

Wash and dry prawns.

Drop prawns into batter.

Heat oil in large frying pan - I prefer to shallow fry but they can be deep fried.

Add a drop of batter to test the heat - batter should bubble and start to float.

Add prawns in small batches, turning over after a couple of minutes so they are golden both sides.

Drain on kitchen paper and serve.