

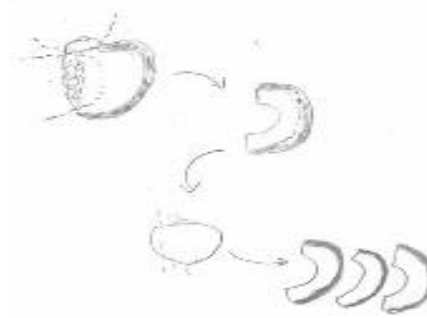
Menu name : Tempura

Ingredients (For 1)	
Pumpkin	20g
Asparagus	half
Shiitakemushroom	onesheet
Boiled bambooshoots	20g
TempurafLOUR	100g
Water	150ml
Salmon	35g
Cookingliquor	5ml
Salt	0.2g
Dustpowder	proper quantity
TempurafLOUR	proper quantity
Water	proper quantity

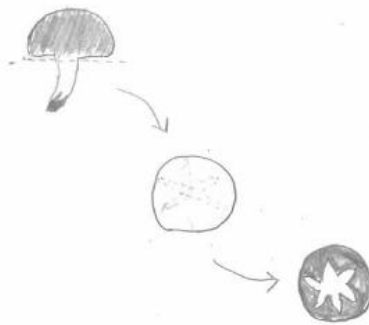


How to make

① Slice the pumpkin vertically.

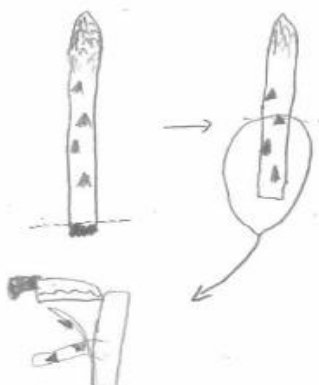


② Cut the shaft of Shiitakemushrooms and make anotch in the mushroomcap as shown in the figure.

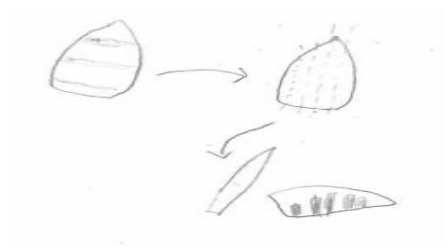


③ Cut off the root of asparagus and cut it in half.

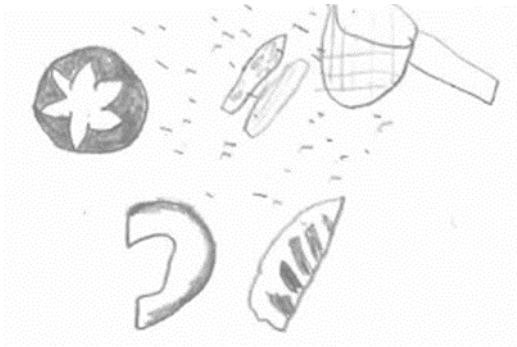
④ Peel the bisected rootside.



⑤ Boild bambooshoots cut into combs.



⑥ Coat pumpkin shiitake mushroom asparagus bamboo shoots with flour.



⑦ Cut the salmon in to pieces.

⑧ Season with salt and cooking liquor.



⑨ Put water ice and tempura flour in a bowl and mix.

⑩ Heat the oil about 160 degrees.

⑪ Fry vegetables first.

⑫ Shiitake mushrooms are fried with batter only on the backside.

⑬ Remove when the bubbles become smaller.

⑭ For other vegetables put the batter on the whole and flie.

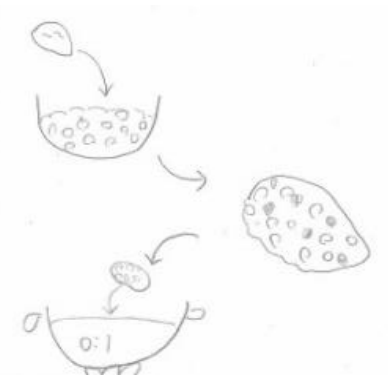
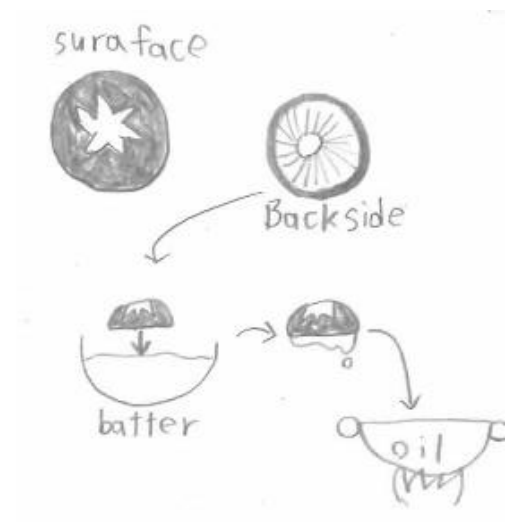
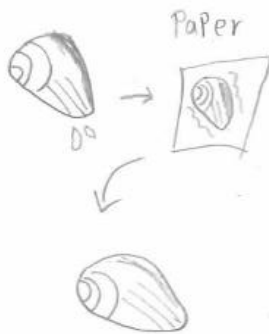
⑮ Remove when the bubbles become smaller.

⑯ Drain the salmon.

⑰ Put on batter.

⑱ Sprinkle with dust.

⑲ Fry in 180 degree oil.



⑳ Remove when the bubbles become smaller.

㉑ Serve and complete.