



Tempura batter "SUPER CRISPY"

Shrimp & Vegetable Tempura Salad



It keeps crispy
for a long time!



3.3LBS / 6

Just add water. You *don't* need to add "Beer" !

By using our special stay crispy type tempura batter, you will skip the many years of practice that it takes to become **professional tempura chef !**

Nippon Shokken's Batter

1. Stays crunchy for a long time
2. Keeps consistency
3. Just add water
4. More volume
5. Light and airy texture
6. Flavorful

Other Batter

1. Become soggy in less than 30min.
2. Difficult to keep quality control
3. Mix some ingredients
4. Less volume
5. Heavy and dense texture
6. Pretty bland

For more information, please contact

♪ Composers of fine flavor

NIPPON SHOKKEN U.S.A. INC.

Edited by: Andy Tsutsui

Date: Sep/6th/2006

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BAN SANKAN

Directions for making tempura

Things needed



Tempura
batter
powder

Tempura batter powder,
cold water, equipment and items.

DIPPING



Next, dip the item in **tempura batter.**

MIXING



**Do not store
left over batter**

Mix 1part tempura batter powder to
**1.2 ~ 1.5 parts cold water by
weight and mix lightly.**

DEEP-FRYING



Hot oil to **350 F° oil** and slip the item into
hot oil. Deep-fry until golden brown, around
4 to 5min.

COAT MATERIALS & SHAKE OFF



**Same tempura
batter powder**

Coat the item with **tempura powder**
thoroughly & **Shake off** excess powder.

SERVE



Assorted Shrimp & Vegetable
Tempura plate.

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