

# Seaweed, Prawn and Corn Kernel Tempura, with Chilli Soy dipping sauce

## Ingredients

For the seaweed, prawn and corn poppers...

- 2 corn on the cob
- 100g raw king prawns, peeled and cleaned
- 140g plain flour (1 tbsp reserved)
- 5g dried local seaweed or 1 nori seaweed sheet
- 1 tbsp cornflour
- 1 tsp salt
- 1 egg white
- 240ml very cold soda water
- 600ml vegetable oil, for frying
- Maldon sea salt, for sprinkling
- 3 spring onions, chopped (optional garnish)
- 1 red chilli, sliced (optional garnish)

For the chilli soy dipping sauce...

- 1 red chilli, sliced
- 2 tbsp soy sauce
- 2 garlic cloves, minced
- 1 tbsp honey
- 1 lime, juiced

# Method

1. Cut the kernels off the cob with a sharp knife. Transfer the kernels into a large bowl. Chop the prawns into 3 and add to the sweetcorn.
2. Finely chop the seaweed and add to the sweetcorn and prawns. Add 1 tbsp flour and toss to coat.
3. Heat the frying oil to 170-180 degrees.
4. In another bowl, whisk the egg whites until they are foamy and frothy, then whisk in the soda water. Stir in the remaining dry ingredients, being careful not to overwhisk, to make a batter.
5. Pour about two tbsp batter (enough to coat) onto the prawn, seaweed and corn mixture.
6. Take a spoonful of the kernel mixture and place slowly into the hot frying oil. Continue to do this, cooking in batches so as not to overcrowd the pot.
7. After a couple of minutes, when they have turned golden, remove them and drain on kitchen paper, sprinkle with flaked sea salt and garnish with chopped spring onions and red chilli before serving.
8. Put all the ingredients together in a mixing bowl then serve with the poppers. Enjoy!