

# crispy tempura nori

RECIPES FROM THE TC KITCHEN

## ingredients

### Tempura nori:

- 300g Yellowfin/bluefin tuna
- Nori seaweed - 2 sheets
- Tempura Batter Mix
- Soda water
- Vegetable oil for deep frying

### Herb slaw:

- 1 bunch each of coriander and mint (chopped)
- 2 sliced fresh shallots
- 2 tbsp dried shallots
- 3 tbsp Chang's fried noodles
- 1 tbsp toasted sesame seeds

### Soy glaze:

- 2 tbsp soy sauce
- 1½ tbsp sweet soy
- 2 tsp sesame oil
- 2cm cube grated ginger
- 1 clove garlic (grated)
- ½ long red chilli or chilli flakes
- Juice of 1 lime



## directions

- Soy glaze: Thinly slice garlic, ginger & chilli and fry in sesame oil, adding soy, sweet soy & lime juice - reduce until thick, & chill
- Herb slaw: Combine ingredients and dress with soy glaze.

### Tempura tuna

- Slice tuna into thin 3-4 cm pieces
- Brush with soy glaze and roll in nori sheet
- Prepare tempura batter as per instructions, using soda water as liquid - dip nori roll in batter & fry for 1 min
- Cut on a bias angle to serve (one log serves 2)
- Plate up tuna with herb slaw, drizzling remaining soy glaze on roll, slaw and plate
- Garnish with Kewpie mayonnaise

This fantastic recipe comes from the kitchen of Tuna Champion, Nick

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