



Tempura Squid with Asian Dipping Sauce



This recipe for tempura squid is from episode 14 of Fish the Dish starring Spencer Watts.

Serves: 2-3 as an Appetizer

Ingredients

- 1 pound (454 g) cleaned squid
- Vegetable oil, for frying
- ¾ cup (180 ml) all-purpose flour
- ¼ cup (60 ml) cornstarch
- 1/8 tsp (ml) baking soda
- 1 teaspoon (5 ml) salt, plus more for seasoning
- 1 egg yolk
- 1 cup (240 ml) ice-cold sparkling water
- Fresh ginger, sliced (optional for garnish)
- Green onion, sliced thinly (optional for garnish)
- Ponzu sauce, for dipping

Directions

1. Slice the squid tubes into strips about 1/2-inch to 3/4-inch (cm-1.9 cm) wide.
2. Add the oil to a deep pot and heat to 350°F (182°C).
3. While the oil is heating, combine the flour, cornstarch, baking soda and salt in a large bowl and mix well.
4. When the oil is hot, whisk the sparkling water and egg yolk into the dry ingredients. Mix quickly and do not over-mix. The batter can have some lumps.
5. Working in small batches, dip the squid rings in the batter and carefully transfer them in the oil. Fry for 45 seconds to 1 minute, until they are pale yellow, and then transfer to a paper towel-lined plate to drain. Season immediately with salt. Repeat with the rest of the squid.
6. Garnish with fresh ginger and green onions. Serve with ponzu sauce.

Recipe Video Link <https://www.youtube.com/watch?v=0QGhJCVe4g>

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