

DW Tempura and Aioli Secrets: Makes about 8 cups tempura batter and 4 cups aioli

Tempura:

Basic Tempura:

1 quart club soda, cold

6 cups rice flour and some extra if needed

In a large bowl, whisk club soda into rice flour until a pancake batter consistency is achieved. Divide batter among three bowls and fold chile flake into one, all the spices into the second one and basil and spinach purees in the third (may need to add a touch more flour to keep thickened).

Variations:

Chile Tempura:

1/4 cup kochu karu (Korean chile flake)

Spiced Tempura:

1 tablespoon ground coriander
1 tablespoon ground cumin
1 teaspoon ground black pepper
1 teaspoon ground pink peppercorn

Basil Tempura:

1 cup basil leaves, blanched in salted water and shocked in ice water, excess water squeezed out, pureed smooth then add 1/2 cup spinach leaves packed, blanched in salted water and shocked in ice water, excess water squeezed out, pureed smooth, You can add Extra rice flour, if necessary

AIOLI:

Basic Aioli:

2 tablespoons minced garlic
6 egg yolks, pasteurized
2 1/2 cups grapeseed oil
Juice of 3 lemons
Kosher salt and freshly ground black pepper

In a food processor, combine garlic and yolks and blend until smooth and yolks are pale and creamy. With food processor running, very slowly drizzle in oil. You want an emulsification to form, so go slowly; once about 1/4 of the oil had been added, you can pour the rest in a steady stream. Add lemon juice and blend briefly. Season with kosher salt and freshly ground black pepper.

To make flavored aioli, divide aioli among three bowls and fold in flavorings. **NOTE:** For Vinegar Aioli: In a medium saucepan, reduce vinegars until syrup consistency is achieved. Fold 1/4 cup syrup into 1 cup aioli.

Variations:

Lemongrass Aioli:

1 tablespoon minced lemongrass, white part only

Juice and zest of one lemon

Sambal Aioli:

1 tablespoon sambal (or Sriracha)

2 tablespoons chopped chives

Vinegar Aioli:

1 cup balsamic vinegar

1 cup naturally brewed rice vinegar

1/2 cup Chinese black vinegar

Hey, TRY these Recipes to test:

Chicken Breast Chile Tempura with Sambal Aioli - Serves 4

2 large boneless, skinless, naturally fed chicken breasts, cut into long strips
cups Chile Tempura
1 cup Sambal Aioli
Canola oil, for frying
Kosher salt and freshly ground black pepper
Chives, for garnish

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Prepare a fryer or medium stock pot filled 1/3 the way up with canola oil at 350 degrees. Have Chile Tempura in medium bowl, dip chicken slices in batter, letting excess drip off. Gently place in hot oil and fry until GB&D (golden brown and delicious), about 4 minutes. Drain on paper towels and lightly season. To serve, arrange tempura chicken on platter lined with banana leaf and serve Sambal Aioli in dipping

Colossal Shrimp Spiced Tempura with Lemongrass Aioli - Serves 4

1 cup Spiced Tempura
4 large head-on shrimp (**U4-6's**), peeled, deveined, tail on
1 cup Lemongrass Aioli
Canola oil for frying
Kosher salt and freshly ground black pepper

Prepare a fryer or medium stock pot filled 1/3 the way up with canola oil at 350 degrees. Have Spiced Tempura in a medium bowl, dip shrimp in tempura, covering it fully. Let excess drip off and gently lower into hot oil. Fry until GB&D (golden brown and delicious), about 3-4 minutes. Drain on paper towels and lightly season with salt. Serve with a dipping bowl of Lemongrass Aioli.

Sweet Potato Fries or Chips with Chile Aioli - Serves 4

3-4 large sweet potatoes, peeled and cut into 1/4-inch fries, or sliced into rounds or **on the diagonal (MY FAV)** like chips and soaked in ice water for 5-10 minutes
1 cup corn starch made into a slurry with water (slurry is enough H₂O to make it liquid, kind of like gravy.
2 egg yolks
1 heaping teaspoon minced garlic
1/4 cup chile oil, (spicy and sesame oil base best)
1 cup canola oil
Kosher salt and freshly ground black pepper to taste

IMPORTANT: Prepare a fryer filled one-third of the way with canola oil heated to 275 degrees. Fry sweet potatoes until al dente, about 2 minutes. Remove sweet potatoes to paper towel-lined sheet trays and chill in fridge for about 15 minutes. Now, reheat the fryer to 350 degrees. Fill a large stainless steel bowl with the cornstarch slurry. Place chilled fries in a mesh strainer and dip into cornstarch slurry until fries are well-coated. Working in small batches, (so not to cool oil) place fries in fryer and cook until coating adheres, but do not brown the fries, about 2-3 minutes. Remove fries to a sheet pan in a single layer, taking care to keep fries separated.

Freeze fries overnight. Once fries have frozen, you can transfer the fries to zip-top baggies and keep portions in the freezer for whenever you'd like to make fries. If using right away though, prepare a fryer filled one-third of the way with canola oil heated to 350 degrees. (You can re-use the oil from the day before.) Meanwhile, make aioli: in a food processor fitted with a blade, puree egg yolks and garlic. With machine running, drizzle in oils to form an emulsion. Check flavor and season with salt and pepper. When oil has come to temp, cook fries until **GB & D** (golden brown and delicious), about 4 minutes. Remove to a paper towel-lined plate, season and serve immediately with chile aioli for dipping.

Seafood Tempura with Sesame Aioli - Serves 4

OK THIS recipe was a HUGE hit in the Hampton's where the Ipswich Clams are readily available but I have used other clams too and it is always YUMMO!

Note: this is also good using the spiced tempura batter

2 cups Basic Tempura
1 1/2 teaspoons sesame paste, divided
4 dozen Ipswich clams, shucked/ or about 2 pounds Ipswich clams or other clams available
1 cup Basic Aioli
2 teaspoons sesame oil
1/2 teaspoon rice vinegar
2 tablespoons toasted white sesame seeds, for garnish
Canola oil, for frying
Kosher salt and freshly ground black pepper

Prepare a fryer or medium stock pot filled 1/3 the way up with canola oil at 350 degrees. In a medium bowl, combine Basic Tempura batter and 1/2 teaspoon sesame paste. Dip clams into batter, letting excess drip off, and gently place in oil, frying in batches until GB&D (golden brown & delicious), about 3-4 minutes. Drain on paper towels; season lightly with salt and garnish with sesame seeds while still hot. Meanwhile, in a medium bowl, combine Basic Aioli, 1/2 teaspoon sesame paste, sesame oil and rice vinegar. To serve, pile up fried clams on a platter and serve with a dipping bowl of sesame aioli. You can use the Chili Aioli which is good too.

OK Now YOU EXPERIMENT with OTHER VEGGIES

(ALL WORK WELL, like green beans, broccoli, peppers etc) and other things to TEMPURA... xxdw