



## Recipes

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# Tempura Prawns

Serves 1

### Ingredients:

12 Hawaiian Blue Prawns , washed, peeled and deveined

4 oz. Club Soda

1 cup Rice Flour

### Directions:

1. Place rice flour in a medium bowl and stir in sufficient club soda to produce a pancake batter-like mixture.
2. Dip shrimp in the batter. Drain any excess and deep fry at 350° F in two batches, 3–5 minutes each, or until golden brown.