



spotlight™

Crispy Vegetable Tempura

WITH YUZU-BLACK SESAME AIOLI
MAKES 4 SERVINGS

Ingredients: _____

Tempura Batter:	2tablespoonsyuzujuice(freshorbottled)
1 cup all-purpose or white rice flour	1 tablespoon yuzu koshu paste
¼ cup cornstarch	2 teaspoons toasted sesame oil
1 teaspoon baking powder	1 teaspoon agave
1 teaspoon kosher salt	1 teaspoon minced garlic
1 cup chilled sparkling water	1 teaspoon grated ginger
	½ teaspoon salt
Vegetables:	1 tablespoon chopped chives
1 poundmixedvegetableslikeasparagus, shiitake mushrooms, green onions and thinly sliced carrots, or vegetables of your choice	1tablespoonblacksesameseeds,roughly ground with a mortar and pestle
Spotlight™ Oil for frying	
Toastedsesameseeds,blacksesameseeds, and chives for garnish	
Yuzu-Black Sesame Aioli:	
1 cup Spotlight™ vegan mayonnaise	

Preparation: _____

Heat the Spotlight™ Oil in a deep fryer or fill a deep pot with 3 inches of Spotlight™ Oil to 375°F.

Yuzu-Black Sesame Aioli:
Whisk all ingredients together until smooth.

Tempura Batter:
To makethebatter, add dryingredientsto a bowl and whisk to blend. Add the sparkling water and whisk until almost smooth, a few lumps are okay. Dip the vegetables into the batter, allowing any extra to drip off. Fry until golden and crispy. Transfer to a wire rack to cool slightly before serving with the yuzu-black sesame aioli.