

## KAKIAGE

### INGREDIENTS

Carrots	: 3 - 4 medium sized
Yellow Onion	: 1 large
Cooking Oil	: As needed

Time Required : 30 mins

Level of Difficulty : Medium

Make 3 - 4 servings

### Tempura Batter

All Purpose Flour	: 6 tablespoon
Mayonnaise	: 4 tablespoon
Cold Water	: 110ml

### METHOD OF PREPARATION

1. Cut carrots and yellow onion into julienne shape of approximately 2mm in thickness.
2. In a clean bowl, place in all purpose flour and mayonnaise. Use a chopstick to gently mix it with cold water in 4 batches. Do not overmix, the flour should remain lumpy.
3. Add in carrots and onion and mix it gently to coat tempura batter onto the vegetables.
4. In a clean pot / wok / deep pan, pour in cooking oil until 1/3 full and turn to medium heat on the stove.
5. Meanwhile, use a flat ladle to scoop one portion of vegetables.
6. Test the temperature of the oil by placing the tip of the chopsticks into the oil. It should produce a nice sizzling sound. When oil just turns hot, place the ladle of vegetables into the oil immediately. Use a pair of chopsticks to slide the vegetables from the ladle into the oil. Adjust the heat temperature accordingly to prevent oil from getting too hot.
7. Fry each side for 40 seconds to 1 minute depending on the heat temperature. The batter should be pale golden color. Check periodically to avoid kakiage from turning brown or overcooked. If kakiage turns brown too quickly, the heat temperature is too high. Adjust temperature accordingly.
8. Once cooked, dish up and place on a wire rack to drain oil.
9. Serve immediately when it is still warm.