



Japanese Tempura Pumpkin

or Kabocha with Dashi Sauce

Chef Tim Hill
CENTER Banquet Kitchen

1	ea	Pumpkin, small
1 1/2	cup	Rice Flour
1/2	cup	Corn Starch
1 1/2	cup	Soda Water, cold
		Peanut Oil for Frying

Slice Pumpkin in half and remove seeds. Slice into thin half moons. You can remove the skin if preferred, but it is not necessary. Mix flour and soda water together gently, retaining carbonation from the soda water. Toss pumpkin slices in the corn starch and shake off the excess. Heat peanut oil to 400°. Dip pumpkin slices into flour and soda water batter, then dip into cornstarch and shake off the excess. Fry in hot oil until crispy, about 5 minutes. Season with salt and serve immediately.

Dashi Sauce - Place ingredients in a sauce pan and bring to a boil:
1 cup dashi soup stock, 1/4 cup mirin, 1/4 cup soy sauce and 1/2 tbsp sugar.

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