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Beer Batter Tempura Prawns with Chilli Jam Sauce

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Shiki Restaurant, Hyatt Regency Hotel (courtesy of Sticky Rice Cooking School)

Ingredients

20 pieces green prawns de-veined
2 tbsp dashi powder
2 tsp salt
Oil for deep frying

Tempura beer batter ingredients

$\frac{1}{2}$ cup self raising flour
 $\frac{1}{2}$ cup tempura flour
300ml beer

Method

Marinate the prawns with dashi powder and salt.
Mix all the tempura beer batter ingredients until smooth.
Heat the oil until around 170°C , then dip the prawns into the batter.
Deep fry the prawns until they puff up and are a golden color.
Serve with chilli jam sauce.