

Tempura of mixed seafood with lime, wasabi aioli and Vietnamese dipping sauce

This recipe is a great way to discover new tastes and textures of a variety of seafood in one dish. Queen scallops, cooked and cracked crab claws, squid, cod, plaice, mackerel and whitebait are just a few examples. Virtually any seafood can be used and the recipe is very versatile.

Cost per portion- variable depending on species used

170g (per person) of mixed seafood cut into bite size strips or chunks

2 limes

For the tempura batter

200ml water

1 egg

100g plain flour

50g cornflour

1/2 tsp salt

For the wasabi aioli

2 tsp wasabi paste

2 grated garlic cloves

200ml mayonnaise

juice of half a lemon

sea salt and fresh ground

pepper

For the dipping sauce

2 tbsp white wine vinegar

4 tbsp lime juice

1 small hot chilli, finely sliced

3 garlic cloves, grated

1x2cm piece of ginger, peeled and grated

8 tbsp nam pla fish sauce

4 tbsp caster sugar

To make the tempura batter, chill the water and egg then whisk all the ingredients just before dipping the seafood. The batter should be only just amalgamated, don't worry if there are a few small lumps.

To make the wasabi aioli, whisk all the ingredients together, season and chill.

For the dipping sauce, whisk all the ingredients together along with 250ml water. Chill.

To deep fry the fish, pre heat the oil to 190c. Dip the seafood pieces into the batter, remove and carefully place in the hot fat. Be aware that thicker pieces will take a little longer to cook, maybe 3 minutes rather than 2 for smaller e.g queen scallops.

When cooked, golden brown and crispy, remove and place on kitchen paper to drain.

Arrange the seafood onto warm plates, scatter with a few wedges of lime and serve the wasabi aioli and dipping sauce along side.