



## *Rock Shrimp Tempura with Soy Lime Aioli*



### **Ingredients, Soy Lime Aioli:**

- 2 large egg yolks
- 2-3 tablespoons warm water
- 1 clove garlic (peeled, grated)
- 1 lime (juiced)
- 1 cup olive oil
- 3 tablespoons mirin
- 1 tablespoon soy sauce
- Kosher salt and freshly ground black pepper (to taste)

### **Ingredients, Tempura Batter:**

- 2 cups rice flour
- 2 egg yolks
- 2 cups seltzer water (chilled)
- Kosher salt and freshly ground black pepper (to taste)

### **Ingredients, Shrimp:**

- 1 cup rice flour (to dredge)
- 1 pound rock shrimp (peeled, deveined)
- 1 recipe tempura batter (above)
- sea salt (to taste)
- 1 recipe soy lime aioli (above)
- scallions (thinly sliced, to serve)
- cilantro (roughly chopped, to serve)
- 1 lime (zested, to garnish)
- canola oil (for frying)
- Kosher salt and freshly ground black pepper (to taste)

### **Method for the Soy Lime Aioli:**

1. In the carafe of a blender or food processor fitted with the blade attachment, add the egg yolks and warm water and blend to combine. Add garlic and lime juice, and blend to combine. While the blender is running, slowly drizzle in the oil until the mixture becomes thick and creamy. Add the mirin and soy sauce for a slightly thinner consistency, and season with salt and pepper. Set aside until ready to use.

### **Method for the Tempura Batter:**

1. In a medium bowl with rice flour, season with salt and pepper and whisk to combine and set aside.



2. In a large bowl, whisk the egg yolks and seltzer water to combine. Immediately add in the seasoned flour, and mix until just combined. There should be lumps and flour should not be completely incorporated.

**Method for the Fried Shrimp:**

1. Fill a pot with 2-inches of oil and heat over medium to 360°F. Prepare a dredging station. In a shallow baking dish, add rice flour and season with salt and pepper. Working in batches, dredge the shrimp in rice flour, and then dip in the batter to coat. Fry until batter is crispy, about 3-5 minutes. Transfer to a paper towel-lined plate, season with sea salt immediately to taste, and set aside. Repeat with remaining shrimp. Place fried and salted shrimp in a large bowl with scallions and about ¼ cup of aioli, and toss to lightly coat the shrimp. Serve on a platter and garnish with cilantro and lime zest.

**Tip:** If your local fish shop doesn't carry rock shrimp, regular shelled, de-veined shrimp make an excellent substitute!