

Tempura of vegetables and Las Terceras Cheese P.D.O.



INGREDIENTS:

- Las Terceras Manchego cheese, cut into slices.
- Vegetables to taste, cut into strips:
- Carrots
- Green and red peppers
- Tender garlic
- Asparagus
- Sunflower oil
- Tempura flour
- Egg
- Very cold water, preferably with gas.
- Ice cubes

PREPARATION:

In a bowl we beat the egg and the cold water. Add the flour for tempura and a few ice cubes, shake slightly (we have to get a semiliquid dough)

In a paella pan we put abundant oil and when it is very hot we fry quickly one by one the vegetables and the cheese, previously submerged in the mass. The temperature contrast is essential to get a crunchy dough that does not have just oil.

We accompany it with sauces (Soy sauce, sweet and sour sauce, Tentsuyu sauce) and we eat it warm.