

## Matsutake Tempura

<http://userealbutter.com/2017/09/03/matsutake-tempura-recipe/>

1 lb. fresh matsutake (or other edible variety) mushrooms, cleaned and sliced 1/4-inch thick

### **tempura batter**

from [Sushi Day](#)

1 cup ice water  
1 large egg, beaten  
1 cup flour  
1/8 tsp baking soda  
vegetable oil for frying

### **tempura dipping sauce**

1 cup dashi stock (I use 1/2 tsp hondashi granules and 1 cup hot water)  
1/4 cup mirin  
1/4 cup soy sauce  
1/2 tbsp sugar

**Make the tempura batter:** Combine the ice water and egg in a vessel. In a bowl, whisk the flour and baking soda together. Stir the dry ingredients into the wet ingredients (lumps are okay). Store in the refrigerator until ready to use. Makes just under 2 cups of batter.

**Make the tempura dipping sauce:** Place all of the ingredients in a small saucepan and bring to a boil over high heat. Remove from heat and set aside.

**Make the tempura:** Heat 2 inches of vegetable oil in a large pot until the oil reaches 350°F. Dip mushroom slices into the tempura batter one at a time, completely coating each slice. Gently lower the slice into the hot oil taking care not to overcrowd (work in batches). Fry until the batter is golden (a couple of minutes), then flip the pieces over until the other side is golden. Remove from oil and let drain on paper towels or a cooling rack. Serve hot with the tempura dipping sauce.