

DYNAMITE BANG BANG SHRIMP

Bang Bang Shrimp; deep fried in a light and fluffy batter and coated in our deliciously sweet and spicy Dynamite Sauce. The perfect starter to fire up your tastebuds.



PREP TIME
5 MIN



COOK TIME
5 MIN



SERVINGS
4




Ingredients



- 400g raw tiger prawns
- 1 cup all-purpose flour
- 200ml ice-cold water
- 200g cream flour
- 1 egg, lightly beaten
- Ice cubes (for keeping the batter cold)
- Pinch of salt
- Oil for deep frying
- 100g [Blenders Dynamite Sauce](#)

Allergens

Contains Gluten, Shellfish, Eggs, Mustard




Method

In a mixing bowl, combine the flour and a pinch of salt. If you're using an egg, add it to the flour mixture. Gradually add the ice-cold water to the flour mixture while gently stirring. Do not overmix; it's okay if there are lumps. The key to a light and crispy tempura is to keep the batter cold. Place ice cubes in the batter and stir just until the ice starts to melt. This helps maintain a low temperature.

1. Heat oil in a deep fryer or a deep, heavy-bottomed pan to 175°C (350°F). Toss the prawns in some flour and coat it in the batter.
2. Ensure each shrimp is well coated.

Fry the prawns:

1. Carefully place the coated prawns in the hot oil and fry until golden brown and crispy, usually about 2-3 minutes per side. Do not overcrowd the pan; fry in batches if necessary. Remove the fried prawns and place them on a paper towel-lined plate to absorb excess oil.
 2. Toss the fried prawns in the [Dynamite Sauce](#), ensuring they are evenly coated.
 3. Garnish with the sliced spring onion and serve immediately.
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