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# AVOCADO TEMPURA

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Adria: 1248

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## Wasabi tempura batter

1. Mix and refrigerate

## Lime rum gel

2. Mix and bring to boil, stirring constantly
3. Let set in fridge
4. Process with stick blender to puree
5. Refrigerate

## Finishing

6. Cut avocado with their skin into wedges 2cm thick in middle
7. Remove skin, cut each wedge into 3 pieces (2x2.5cm)
8. Store in lime juice till needed
9. Heat oil to 170C
10. Dip pieces lightly in flour, then in batter and fry till golden
11. Serve 3 pieces, topped with gel

## BATTER:

Glutinous rice flour – 30g  
Powdered wasabi – 10g  
Water - 65g

## GEL:

Lime juice - 30g  
White rum – 30g  
Simple syrup – 20g  
Carrageenan – 0.8g

## PRESENTATION:

Avocado  
Glutinous rice flour – 50g  
Coriander shoots  
Lime

## COMMENTS: