



Vegetable Tempura

Ingredients

- cup MAGGI coconut milk powder
- 1/2 1/2 tsp Salt
- 1/2 1/2 tsp Sugar
- tsp Baking powder
- cup Water
- tbsp Vegetable oil
- g Oil
- g Mixed Veggies

Instructions

1. Combine MAGGI Coconut Milk powder, salt, sugar and baking powder.
2. Slowly add the oil and water until the texture is smooth and creamy. Chill for at least 15 minutes.
3. Heat several inches of vegetable oil in a wok or large frying pan over high heat.
4. Dip the vegetables in the batter and place it in the oil.
5. Allow to cook for about 1 - 2 minutes until crisp and lightly golden brown. Drain on paper towels.

Nutrition

Carbohydrates	4.06 g
Energy	107.71 kcal
Fats	10.23 g
Fiber	1.32 g
Protein	0.75 g
Sodium	279.51 mg
Sugars	279.51 mg

30 Minutes

6 Portions