



## TEMPURA COURGETTES SERVED WITH A TOASTED NORI, SOY AND SESAME VEGAN MAYO

### INGREDIENTS

#### FOR THE NORI MAYO:

- 10 Nori sheets
- 160g Dark soy sauce
- 25g Sesame oil
- 25g Sesame seeds
- 3no. Limes
- 800g Hellmann's Vegan Mayo

#### FOR THE TEMPURA COURGETTES:

- 2kg Courgettes
- 600g Plain flour
- 250g Cornflour
- 15g Table salt
- 30g Caster sugar
- 2000ml Sparkling water

### METHOD

#### FOR THE NORI MAYO

- Toast the nori sheets in a dry pan, cooking on both side.
- Once cool blend into a fine powder.
- Toast the sesame seeds until golden in colour.
- Squeeze the limes into a bowl, then whisk in the HELLMANN'S Vegan Mayo, nori powder, soy sauce and the sesame seeds and oil.

#### FOR THE TEMPURA COURGETTES

- Cut the courgettes into batons.
- Preheat a fryer to 175°C.
- Place the plainflour, cornflour, salt and sugar in a bowl, then whisk in the sparkling water.
- Coat the courgette in the batter then deep fry until golden in colour.
- Dip the courgettes into the batter and deep fry for 3 minutes before serving with the mayo.

