



Shrimp Stuffed Shiso Tempura with Dashi Tsuyu

Gaggenau Appliances: Induction or gas cooktop
Serves 4

At Two Michelin-Starred n/naka, Chefs Niki Nakayama and Carole Iida-Nakayama place the focus on what is in front of you; making each touchpoint memorable as they bring to life modern Japanese dishes. Large Japanese shiso leaves are best for stuffing the shrimp mixture in this recipe and will work beautifully in the tempura batter. Your hospitality and attention to creating a memorable experience for friends and family will be evident in each step, culminating with service in a warm dashi broth.

For the shiso and shrimp dumpling:

¼ lb (320g) peeled and deveined Black Tiger shrimp
1 egg white
1 tbs (16g) Katakuri potato starch
2 tsp soy sauce
16 shiso leaves

Dashi Tsuyu:

1 cup dashi broth
2 fl oz (60ml) mirin wine
2 fl oz (60ml) soy sauce
4 oz (115g) grated daikon radish

Tempura Batter:

1 cup (200g) tempura flour
½ cup (100ml) ice cold water

Chefs Niki Nakayama, Carole Iida-Nakayama
n/naka, Los Angeles

Place the peeled, cleaned shrimp in a food processor and pulse to slowly mince. Add the starch, egg white and soy sauce and continue to pulse until well minced. Scrape the mixture into a mixing bowl with a spatula, mix and blend to ensure all the ingredients are well-incorporated.

Place a heaping tablespoon of the mixture on a shiso leaf and fold lengthwise in half. The shiso leaf should fully cover the paste. Place the stuffed shiso leaves on a small-rimmed baking sheet and refrigerate until ready to use.

Prepare the dashi broth and stir in the mirin, soy sauce and daikon radish. Heat on level 3 induction or gas cooktop until warm and hold on the “keep warm” setting, induction or level 1 gas cooktop.

The tempura can be fried on the gas cooktop, level 8 or on the induction cooktop level 8. The Bluetooth sensor can also be used to control the temperature of the oil. If using the Bluetooth sensor, first attach one of the silicone pads to the exterior side of the pan using the template provided in the box at least one hour before using and pair the sensor with the cooktop from the Settings menu. The oil must reach the level of the sensor in order for the sensor to monitor the temperature.

To fry the tempura, heat the oil slowly to 350° F. Mix the tempura batter by adding water into the tempura flour taking care not to overmix, small lumps/clumps should remain. Dip the dumplings into the batter one at a time and slowly drop them into the oil, frying no more than 4 at a time. Fry for one minute on each side and drain on paper towels.

Portion the dashi into 4 warm bowls, place 4 dumplings in each bowl and serve immediately.