

Tempura Maitake Mushrooms with Truffle Tentsuyu paired with Davis Estates Zephyr

INGREDIENTS:

Tempura Batter

½ cup all-purpose flour
1 cup cornstarch
1½ teaspoon baking powder
Salt and pepper, to taste
1 cup cold sparkling water (plus more if needed)

Maitake Mushrooms

12 ounces fresh maitake mushrooms, cleaned and torn into large clusters
3 cups of neutral frying oil
Salt

SERVES: 4-6

Truffle Tentsuyu

4 ounces soy sauce (shoyu)
2 ounces rice vinegar
1 ounces mirin
1 ounces yuzu juice (or lemon juice if unavailable)
2 ounces strong vegetable stock or Dashi Broth
2 tablespoons Capers chopped
1 tablespoon honey
1 tablespoon truffle paste

METHOD:

Truffle Tentsuyu

- In a small bowl, whisk together the soy sauce, rice vinegar, mirin, yuzu juice, vegetable stock, honey, and truffle paste.
- Set aside until ready to serve.

Tempura Batter

- In a mixing bowl, whisk together the flour, cornstarch, baking powder, salt, and pepper. Slowly whisk in about 1 cup of cold sparkling water. The batter should be thin, like a loose pancake batter. If it's too thick, add more water a tablespoon at a time.
- Keep the batter cold until ready to use (you can place the bowl over another bowl filled with ice).

Maitake Mushrooms

- Heat the oil in a heavy-bottomed pot or deep pan to 350°F. Use a thermometer for accuracy.
- Dip the maitake mushroom pieces into the tempura batter, letting excess drip off.
- Carefully lower them into the hot oil. Fry in batches so you don't overcrowd the pot. Cook until golden and crisp, about 4-5 minutes.
- Transfer to a paper towel-lined plate to drain. Season lightly with salt

To Finish

On a plate or platter arrange your mushroom and serve with truffle tentsuyu dipping sauce in a saucer. Make sure to have a glass of Zephyr while you enjoy!