

Maitake Tempura with Gochujang Dipping Sauce paired with Davis Estates Cabernet Franc

INGREDIENTS:

Maitake Mushrooms

12-16 oz maitake mushrooms, cut into quarters
You can also use shiitake, cremini, or other mushrooms, just keep the pieces about the same size
1-2 tablespoons flour

Gochujang Dipping Sauce

2 tablespoons mirin
2 tablespoons soy sauce
2 tablespoons vegetable stock or dashi
1 tablespoon maple syrup
1 teaspoon gochujang (Korean chili paste)

SERVES: 4

Tempura Batter Mix

1 cup all purpose flour
1/3 cup & 1 tablespoon cornstarch
1 1/2 tablespoons baking powder
Pinch of salt
1/3 - 1/2 cup ice cold water or club soda (for a light texture)
Vegetable oil for frying

METHOD:

Tempura Batter Mix

- In a large bowl, whisk together flour, cornstarch, baking powder, and salt.
- In a medium bowl add the ice water or club soda.
- Gradually whisk in enough of the flour mix until thin and delicate, think crepe like. Be sure not to overmix, a few lumps are fine. You will probably not use all the flour mix for the mushrooms, save the rest for another time

Gochujang Dipping Sauce

- In a small bowl, whisk together mirin, soy sauce, maple syrup, vegetable stock (or dashi), and gochujang.
- Taste and adjust. It should be light, mellow, and balanced.

Maitake Mushrooms

- Pat the mushrooms dry. Toss lightly with a bit of flour to help the batter stick.
- In a heavy pot, heat 2 inches of vegetable oil over medium-high heat until it reaches 350°F. If you don't have a thermometer, drop a bit of batter in and it should sizzle and float to the top quickly when at the right temperature.
- Dip the mushrooms into the tempura batter, coating lightly.
- Carefully place them into the hot oil. Fry until golden and crisp, about 3-4 minutes.
- Remove with a slotted spoon and drain on a paper towel-lined plate.

To Finish

Arrange the tempura on a platter and serve immediately with the dipping sauce. Sip with a glass of Cabernet Franc! The crisp, savory tempura and mellow sauce pair beautifully with the wine's bright acidity and herbal notes.