

Tempura Courgette with Honey Mustard dip.

Top and tail the courgettes, quarter lengthways and remove centre pith. Salt and leave to drain for about 1 hour. (one medium courgette per person for starter)

Make the tempura batter just before frying. Sieve together 60g plain flour, 10 ml corn flour, ½ tsp salt. Beat in 100cc cold sparkling water.

Pat courgettes dry, dip in batter and deep fry at 190°C till just turning golden.

For dip mix 20cc honey, 10cc made mustard (Dijon) and 40cc mayonnaise.