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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S TEMPURA BROCCOLI

Serves 6

Ingredients for the Tempura Batter-

- 2 teaspoon Salt
- 2 teaspoon Baking Soda
- 1 cup Corn Starch
- 1 cup All-Purpose Flour
- 3/4 cup Iced Soda Water

Ingredients For the Broccoli-

- 2 quarts Water
- 2 tablespoon Salt
- 1 Bunch of Broccoli Cut into Florets
- 1 quart Ice Water

Directions

1. Bring 2 Qt of water to a boil with the salt.
2. Cook the broccoli just until tender (about 3 minutes at a roiling boil).
3. Shock the Broccoli in the ice water to stop the cooking.
4. Meanwhile, sift together the flour, corn starch, salt, and baking soda three times.
5. Whisk in the soda water. Dip the broccoli in the batter and fry in 350 degree oil until golden brown and crispy.