



# Maitake Tempura with Citrus Salt

*serves 2*

- 2 tablespoons Maldon or other flaky sea salt
- 4 cups peanut or other high-heat-tolerant oil
- 1 teaspoon wild lime or other citrus zest
- 1/4 cup cornstarch
- 1 egg yolk
- 1 cup club soda, well chilled
- 1 cup rice flour
- 1/2 pound maitake (hen-of-the-woods) mushrooms

Combine zest and salt in a small bowl and set aside.

Heat oil in a deep pot to 375°.

Wipe maitake clean with a damp towel. Trim roots and break into small chunks about 2" square. Lightly dust mushrooms with cornstarch, being sure to shake off any excess.

Whisk egg yolk, rice flour and club soda in large bowl until just blended.

Working in batches—doing only as many at one time as will fit into the pot without crowding—dip pieces in batter, letting excess run off. Fry until light gold in color, about 2 minutes. Using long chopsticks, tongs or a slotted spoon, transfer mushrooms to a paper towel-lined tray. Sprinkle with citrus salt and serve immediately.