

# TERRY'S TERRACE'S

## SHANG HAI CAULIFLOWER

Recipe Courtesy: Chef TJ Newington, Terry's Terrace

### Tempura Batter

- 1 cup soda water
- 2/3 cup AP flour
- 2 tsp corn starch
- 1.5 tsp old bay seasoning

Mix dry ingredients together and add to soda water.

Dust Cauliflower florets in flour, then batter the cauliflower in tempura batter and fry until golden brown. About 3 minutes. Let the oil drain and toss the cooked cauliflower in Shanghai sauce. Finish with toasted sesame seeds and green onions.

### Shanghai Sauce

- rough chopped green onion
- 1oz small diced Shallots
- 2tsp minced garlic
- .5tsp Chinese five spice
- 1/3 cup Water
- 1/2 cup Soy sauce
- 1/3 cup Rice wine vinegar
- 1/3 cup Brown Sugar
- .5tsp Ground Ginger

Sautee green onions, shallots and garlic. Then add rice wine vinegar, water and soy sauce. Let mixture cook down for about 10 minutes. Strain sauce through a Chinois (fine mesh strainer). Put sauce back on the heat, add Chinese five spice, brown sugar and ground ginger. Reduce heat and let the sauce thicken.