

Dining with the Chef

Recipes



Jan. 12, Mon. 2015

Rika's TOKYO CUISINE

Octopus *Kara-age* (Deep-fried Octopus)



Seafood

Difficulty



Ingredients (Serves 2)

2 boiled octopus tentacles (150 g total)
salt and pepper
potato starch (or corn starch) for dredging the octopus
vegetable oil for deep-frying
sudachi citrus or lemon (optional)

Directions



1. Thinly slice the octopus diagonally into bite-sized pieces.



2. Season the sliced octopus with salt and pepper, then thinly coat with potato starch (or corn starch).



3. Fry in 170°C oil for about one minute, or until the coating becomes crisp.



4. Squeeze on sudachi or lemon juice just before eating.

Tips

To evenly season with salt and pepper and coat with potato starch, make sure to season while the cut surfaces of the octopus are still moist. If the octopus has dried, lightly moisten with water.



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