

GARLIC SCAPE TEMPURA WITH GOAT CHEESE CHIVE DIP

INGREDIENTS

8-10 garlic scapes
vegetable oil, for frying
2/3 cup flour
1/2 teaspoon baking soda
2/3 cup + 2 tablespoons seltzer
sea salt, to taste

for the dip

2 ounces goat cheese
1/4 cup sour cream
1/4 teaspoon black pepper
1 teaspoon minced fresh chives
salt, to taste

DIRECTIONS

Put the goat cheese in a medium bowl and beat with a fork until mostly smooth. Add the sour cream and mix together until evenly combined. Stir in the black pepper and chives. Taste, and season to your liking. Set aside.

Pour vegetable oil into a wide heavy-bottomed pan, filling to a depth of about 1 1/2 inches. Heat over medium heat, to a temperature of 375F.

Wash your scapes and cut into 3-4 inch pieces. Pat very dry. Whisk together the flour and baking soda. Immediately before you begin frying (i.e. when your oil is hot enough), whisk the seltzer into the flour until a light smooth batter forms. Dip your scapes into the batter to fully coat, then carefully place in the hot oil. Only put as many scapes as can fit with plenty of room between them in each batch – you don't want to crowd them. Fry for 3-4 minutes, until just beginning to color, then remove from the oil with a skimmer and let drain on a paper towel. Immediately shake sea salt over the hot tempura. Repeat until you have used all the scapes. Serve immediately with the dip.