

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Tempura Fava Beans

BY CHEF SCOTT WARNER OF BISTRO DON GIOVANNI, NAPA

### Ingredients

3 cups all purpose flour  
(or rice flour)

2 cups corn starch

4 cups soda water

1 clove garlic, chopped fine

1 tbsp. salt

1 tsp. black pepper

Zest of 1 lemon

1 tbsp. olive oil

Oil for frying (use a higher  
smoke point oil like canola,  
avocado, or grapeseed oil)

### Directions

Mix all ingredients until smooth. Should coat the fava bean but allow you to see the color. Can adjust thickness with additional flour or water. Refrigerate until use.

Coat the fava beans in flour then drop into the tempura batter.

Heat oil in pan to 350°F, test with one bean and adjust temperature as needed. Add fava beans to oil individually. Fry 2-3 minutes until lightly golden.

Can also thinly slice lemons, coat with tempura batter and fry.

Top favas and lemon slices with torn mint and lemon wedges. For extra deliciousness, serve with aioli.



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