



PREMIUM BATTER

INGREDIENTS

500 gms BATTER MIX
600 mls COLD WATER

METHOD

1. Add half the water to the mixing bowl.
2. Add Batter mix to the water and blend on low speed using cake beater for 1 minute.
3. Add balance of water and blend on medium speed for 1 - 2 minutes.

FRYING PROCEDURE

1. Dip foodstuffs into batter - it's not necessary to flour foodstuffs prior to batter addition.
2. In general, fry products at 190°C.

THIS IS ONLY A GUIDE.

PANTRYMAN