OB Batter Mix

Daily batter for fried items. Yield 4L. Make fresh each day.

Contains Gluten - Egg

INGREDIENTS

- 1kg White all-purpose cake flour
- 60g Fine table salt
- 50g Baking powder
- 3.5L Water

METHOD

1. In a large mixing bowl, mix the flour, salt and baking powder.
2. Make a well in the dry ingredients and add a third of the water.
3. Mix well, ensuring there are no lumps.
4. Add the rest of the water slowly until the batter is smooth and runny.
5. Pour into an airtight container and refrigerate.

EQUIPMENT

- Large bowl
- Balloon whisk
- Scale
- Measuring jug

TIPS

- Pour the water in slowly while whisking to eliminate lumps.

NOTES

- Recipe can be doubled during busy periods. Shelf life: fresh daily.

WATCH THE METHOD

OB Batter Mix Video https://www.youtube.com/watch?v=AV8oMcTf-Lk