OB Tempura mix



Contains Gluten

INGREDIENTS

700ML

- 200g White, all-purpose cake flour
- 60g Baking powder
- 3g Fine salt
- 500ml Water

METHOD

1. In a large mixing bowl, mix together the flour, salt and baking powder.
2. Make a well in the middle of the dry ingredients and add a third of the water.
3. Mix together 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, sealable container and refrigerate.

EQUIPMENT

- Large bowl
- Balloon whisk
- Scale
- Measuring jug

TIPS

- Pouring the water in slowly while mixing with a whisk helps eliminate lumps.

NOTES

- This recipe can be doubled during busy periods.