

Pies and Savoury - Batters and Potato

Recipe No:

R768 - R768a

BATTER

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|-------------------|--------------|
| | NZB BATTER MIX | 2.000 |
| | Water (variable) | 3.200 |
| Total Weight | | 5.200 |

Method: 1. Add NZB BATTER MIX gradually to Water whilst stirring and mix to a smooth paste.
2. Dip in batter and fry at 190°C (375°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
Reduce water for a thick soft batter. Increase water for a thin crisp batter.