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## BATTER FOR FRYING



- Choosing self raising flour for making batter enhances the crispiness of fried food. Due to the effect of the leavening agents included in the self raising flour, fried food will have a
- much better appearance too.
- The addition of spices makes the batter tastier.

### Utensils / Equipment

- Beater - Making the batter

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- Gas Stove -Heating
  - Frying Pan -For frying
  - Frying Spoon -Taking out the fried food

## INGREDIENTS

	Ingredients	Weight (g)	Steps	Remarks
1	Self Raising Flour	300	1	
2	Water	500	3	Can adjust accordingly
3	Salt	5	1	
4	Chili powder/Pepper	10	1	
5	Eggs	50	2	

## PREPARATION

### Process

1. Mix all the ingredients together till the mix get lighter for few minutes.
2. Apply batter to the seasoned Prawn/Chicken / Cuttlefish or Vegetables
3. Deep fry until light golden brown color

### Garnish

1. Use a crosscut or butterfly wing
2. Lemon & tartar for garnish
3. Coriander leaves

### Critical Points

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1. Mixing the batter and checking the thickness
  2. Seasoning and Preparation of pron
  3. How to get the perfect color while frying