

TEMPURA BATTER

Yield 100

Portion 1 Gallon

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
5796 cal	1069 g	204 g	66 g	2231 mg	27078 mg	3545 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 BAKING POWDER
 SALT
 EGGS,WHOLE,FROZEN
 WATER,COLD

Weight

3 lbs
 1-3/4 oz
 1-7/8 oz
 1-1/8 lbs
 5-1/4 lbs

Measure

2 qts 3 cup
 1/4 cup
 3 tbsp
 2-1/8 cup
 2 qts 2 cup

Issue

Method

- 1 Sift together flour, baking powder, and salt into mixer bowl.
- 2 Add water to beaten eggs.
- 3 Add egg mixture to dry ingredients; whip at high speed until smooth.
- 4 Fry in small batches. Tempura-fried foods lose crispness if allowed to stand on steam-table. DO NOT SAVE.

Notes

- 1 Batter may be used for Tempura Fried Shrimp, Recipe No. L 137 01 and Tempura Fried Onion Rings, Recipe No. Q 035 02.