



We're always experimenting, that just how we are! We've found two issues with the various GF Batters. If you use Egg as a binder, it sticks, but it's very heavy. If you use just Cornflour etc. there's no protein to 'Fix' the batter as it hits the hot Oil. As a result you end up with lots of particulates in the Oil. These burn the next time you fry and ruin the Oil.

I think we're found a fix!

These measures made enough better for 2 Cod Loin fillets and 6 Garlic button Mushrooms. But as long as you scale 1 / 5 - Gram Flour / Cornflour it should work.

Ingredients:-

1 Tbsp of Gram Flour
5 Tbsps of Cornflour
Salt & fresh ground Black Pepper to season
2 Tsps of Baking Powder
2 Tsps of Turmeric
Soda Water

Additional Cornflour to dredge

Method:-

- (1) Add the dredging Cornflour to a bowl.
- (2) Set your fryer to 160c and allow to heat up.

- (3) Mix the main batter ingredients dry.
- (4) Add enough Soda Water to make a batter which will stick.
- (5) Dredge to items you intend to Batter in the Cornflour.
- (6) Fry until floating and golden brown in batches.
- (7) remove each batch to drain.
- (8) Re-dunk to re-heat just before serving.

The excess batter formed Scraps and floated making preserving your Oil much easier. Although this seems a low frying temperature the protein in the Gram Flour will burn at 180c and the batter will be dark and slightly bitter. But both the Fish & the Mushrooms held their moisture and the Garlic Butter stayed in the batter. Also the few Battered Mushrooms left this morning would easily have refreshed with another brief frying - Bonus!