



Das Brot, Inc. d/b/a

# TEXAS CRUMB & FOOD PRODUCTS

## TEMPURA BATTER

## ITEM #3012

**DESCRIPTION** A traditional puff type batter used for all types Vegetables, Seafood, Poultry and Meats. When fried until Golden Brown the finished product will have a smooth shell that is very Crunchy but without the hard spots normally associated with many Tempuras.

**DIRECTIONS FOR USE** Mix One Pound Tempura Batter Mix with 14 oz cold water. Lightly coat vegetable or meat in Pre-Dust, then dip in Tempura Batter. Allow excess batter to drain then gently place in 350 - 375 degree oil. Hold suspended in oil for 5-6 seconds until batter puffs and sets. Allow item to cook until golden brown. When fully cooked, batter will be crisp and will hold very well under a heat lamp.

**USE WITH** Pre-Dust #1002. Pre-Dusting is extremely important for items fried with Tempura. We recommend our #1002 Pre-Dust however this batter mix can also be used dry as a pre-dust.

**STANDARD PACK SIZE:** 1 Lb Heat Sealed, Gas Flushed bag – 20 bags to a Case.

Custom Packaging and/or Labeling is available on all our products.

### FEATURES

- More crispness than other tempura's
- Consistent Browning
- Portion Pack Gas Flushed Package (1 Lb)
- No Eggs to Crack
- Dry Ingredients are Salmonella free.
- Mix with water or Beer

### BENEFITS

- Consistently crisp breading that doesn't fall off
- Finished fried items have a consistent Golden Color
- No Guesswork on amount to use. Less wasted product. Extremely long shelf life.
- Eggshell contamination is never a problem
- Less chance of bacteria growth
- Regular Tempura or Beer batter from one package

*"Batters, Breadings and BreadCrumb Since 1975"*

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