



# Home Made Frying Batter

10'  
Hands on

2 hours'  
Hands off

1200 g  
Portion(s)

1  
Difficulty



## Ingredients

- 500 ml water, at room temperature
- 500 g all-purpose flour
- 330 ml beer, at room temperature
- 18 g yeast, or 30 g baking powder
- 2 pinches granulated sugar
- 1 pinch salt

To serve

- cod
- [potato and garlic dip](#)
- [French fries](#)
- [tartar sauce](#)
- peas, mushy

## Διατροφικός πίνακας

Nutrition information per 100 gr.

159 Calories (kcal)	0.6 Total Fat (g)	0.2 Saturated Fat (g)	31.0 Total Carbs (g)
8%	1%	1%	12%
0.6 Sugars (g)	4.8 Protein (g)	1.7 Fibre (g)	0.05 Sodium (g)
1%	10%	7%	1%

## Method

Photo credit: G.  
Drakopoulos

- In a bowl, add the water, beer, yeast and sugar in a bowl.
- Whisk to combine.
- Set the mixture aside for 15 minutes.
- When ready, add the flour and a pinch of salt.
- Whisk until all of the flour is incorporated and the mixture is smooth with absolutely no lumps.
- Cover with plastic wrap and set it aside for 1-2 hours, until it doubles in size.
- Your frying batter is ready to use!
- Use this amazing frying batter to make [fish and chips](#) and **serve** them with [tartar sauce](#), [mushy peas](#), [fries](#) and [Greek skordalia](#).

## Tip

You can use this frying batter on cod and seafood as well as vegetables, such as eggplant and zucchini or anything you want to make into a fritter!!