



Tempura batter for frying prepared in a siphon.



Ingredients

- 250g cold mineral water
- 6g fresh yeast
- 6g sugar
- 166g of plain flour



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- 5g salt

Preparación

- Dissolve the yeast and sugar in the cold water, add the flour and stir a little.
- Leave covered outside the fridge or in a bain-marie at 40°C.
- Once the dough has risen, add the salt. Mix and fill the siphon.
- Charge with N2O.
- Store in refrigerator until use.

The advantage of using the siphon is that we can use all the mixture until it is finished, a day or two. And you don't have to make the mixture every time you serve it, without knowing how much you are going to use or having to throw away the leftovers.