

Product Information

Description

A crispy light textured complete batter mix with a golden brown colour, ideal for restaurants who want to make their fish stand out. Suitable for coating fish or chicken. Just add water.

Brand: Middleton Catering Mixes

Description: Prestige Batter Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0056

(Internal Code: P200K)



Shelf Life

In batter form up to 4 Hours (chilled), fried maximum of 30mins.

Portion Yields

Approximately 98 x 100ml batter portions per 3.5kg bag

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians

Nutritional Information

Nutritional Information	100g as sold	Per 100ml portion uncooked batter
Energy (kJ)	1555	556
Energy (kcal)	366	131
Fat (g)	1.4	0.5
of which Saturates (g)	0.4	0.1
Carbohydrate (g)	80	28
of which Sugars (g)	1.3	0.5
Fibre (g)	3.9	1.4
Protein (g)	8.9	3.2
Salt (g)	1.2	0.4

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Raising Agents (E341(i), E500(ii)), Salt, Dextrose, Natural Colour (Annatto Norbixin).

May Contain: Egg, Soya, Milk

Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

Mixing Instructions

1kg of mix requires 1800 ml of cold water.

If using an electric mixer:

1. Use beater attachment and add the water to the bowl.
2. Blend in the batter mix on a slow speed. Scrape down and mix on second speed for 2 minutes. Use as required.

If mixing by hand:

1. Add water to bowl gradually add dry mix whisking until all mix is lump free and a creamy texture.

Water usage is approximate and can be altered to personal choice.

Cooking Instructions

For ideal results Middleton's Prestige batter is best fried at 175 °C. Cook for 3-4 minutes, until the fish is cooked throughout and the batter is crisp and golden.

TIP: For perfect results, lightly coat the fish in flour or rice cones immediately before battering.