


Batter and breading tips for frying

03.02.2024 by Natalie Voloshchuk

Crispy, and crunchy on the outside, juicy on the inside? You've got it!

How? With butter and breading. When it comes to frying, these can make a difference.

So without any further words, here are some batter and breading **tips** to help you prepare the right mix.

Contents: 

Choose the right flour

When it comes to flour, all-purpose flour is the most commonly used flour for breading. However, if you want an even crispier coating, try using rice flour or rice flour in combination with all-purpose flour.

Rice flour **fries up crispier than wheat flour**. It absorbs less moisture and fat during the frying process, making the products less greasy.





Source: Freepik

Add cornstarch to your flour mixture

Adding cornstarch to your flour mixture can help create a more tender and crisp crust. The starch in the cornstarch and flour holds the coating and creates a super dry and crispy exterior once fried. Just like rice flour, cornstarch fries up crispier than wheat flour, and it also absorbs less moisture and fat during the frying process, making the products less greasy.

Use panko breadcrumbs

Panko are Japanese breadcrumbs. They are large, flaky breadcrumbs that don't stick together when coating food so food stays crispier longer. They also absorb less oil, resulting in a less greasy and crispier exterior.

The main **difference between panko and the regular type** is that panko is made from steamed, crustless loaves of bread, while regular breadcrumbs are made from traditional loaves of bread.

There are many brands of panko, and they are available in many countries.



Source: @Citrus and Candy, Flickr

Season your breading – after you've done the frying

Adding spices and herbs to your breading can help enhance the flavor of your fried food. Add garlic powder, paprika, cayenne pepper, or dried herbs like thyme or oregano to your flour mixture for extra flavor.

There is a downside to this though – the spices might burn while you are frying the food.

To get the best of both worlds, put the seasonings on right after you've taken the meal from the oil – while it is still hot.

Double-dip your food

Try double-dipping your food in the butter/breading mixture for an even thicker and crunchier exterior. Dip your food in the flour mixture, then dip it in an egg wash, and then dip it back in the flour mixture before frying.

Final thoughts

The right flour, double-dipping the food, or using panko breadcrumbs are all simple things that you can easily do. But the result is so much worth it!

By following these tips, you can prepare the right batter/breading for a crispy and crunchy exterior that will take your deep-fried dishes to the next level.



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