

Kelly's Potato Scallops

Ingredients:

To make the batter use equal parts of plain and self-raising flour eg

½ Cup Self Raising Flour

½ Cup Plain Flour

Mix in enough Soda Water to make a smooth batter.

Potatoes (Sliced to whatever thickness you prefer)

Method:

Heat Oil to 180

Mix the flour and soda water to make a smooth batter. Peel potatoes and slice thinly and pat dry in the clean tea towel. Dip sliced potatoes in batter and place gently into hot oil and cook until batter is golden and scallops float freely turning once, cooking time will depend on the thickness of the potato. Allow to drain in fryer basket and then place on paper towel. Depending on the size of the slices only do about 4 at a time but if you have par cooked them you can do 8 to 10 or more depending on the size of the Deep Fryer.

Note: When you first start to mix it will look a little like Clag Glue but as you add more Soda Water and whisk (I prefer to use a hand whisker) it comes together nicely. For a lighter batter add extra Soda Water and for a thicker batter use less. If you feel you have made the batter too runny just add a little more flour to thicken it back up and keep whisking. The Soda Water DOES NOT need to be cold and freshly opened, it can be warm straight out of the pantry or even flat this will still work. I know because I have tried it all on purpose to see if it would make any noticeable difference and it didn't.

You can make these in advance by par cooking by only leaving them in the oil for about 30 seconds either side and then drain and just cook as normal when you are ready.