

Yeast Batter

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Yeast Batter recipe

Ingredients & Quantities

- 220g of Plain Flour
- 20g of Yeast
- 300ml of Water
- Pinch of Salt
- 30g of Dried Milk

Method

1. Cream the yeast and mix with the water.
2. Mix the flour and salt with the yeast and water mixture and leave in a warm place until it doubles its bulk (about 1.5 hours).
3. Break it down and adjust for consistency by adding more water as required.