

Futura Deep-Fry Pan

7.5 Litre (36 cm Diameter)

The recipes in this cookbook were developed for the Futura Deep-Fry Pan which has a capacity of 2.5 litres. When using the 7.5 litre deep-fry pan, recipes which are cooked in one batch such as *Kadai Paneer* and *Rabri* can be increased three times. Increase cooking times as required. In recipes which involve deep-frying in batches such as *Batata Wadas* and *Vegetable Pakoras*, the number of pieces fried at one time can be increased depending on the recipe and your preference and expertise. Except when deep-frying very small quantities such as one *puri* or a few French fries, increase the **Oil for Frying** by at least 50% even if you do not increase the recipe. In general, the larger the number of items deep-fried at one time, the more the oil required for frying. Increase the oil preheating time in proportion to the increase in oil quantity. Cooking times remain the same – if the size of the food is the same.

CAUTION

To avoid spattering, 11 cups/2.6 litres oil is the maximum quantity that should be used in this pan.

It is advisable not to leave the ladle in the deep-fry pan while deep-frying or cooking.