

Futura Deep-Fry Pan

3.75 Litre (30 cm Diameter)

The recipes in this cookbook were developed for the Futrua Deep-Fry Pan which has a capacity of 2.5 litres. When using the 3.75 litre deep-fry pan, recipes which are cooked in one batch such as *Kadai Paneer and Rabri* can be increased by 50%. 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, $4\frac{1}{4}$ cups/1 litre oil is the maximum quantity that should be used in this pan.