

WOLFGANG PUCK

USE AND CARE

3-Liter Deep Fryer

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BDFR0070 Printed In China REV 1.0

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Photos throughout this manual may differ slightly from actual product.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.**
- 2** Do not touch hot surfaces. Use handles or knobs.
- 3** To protect against risk of electric shock, do not immerse base, control panel with heater, cord & plug in water or any other liquid.
- 4** Close supervision is necessary when any appliance is used by or near children.
- 5** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6** Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7** The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 8** Do not use outdoors.
- 9** Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10** Do not place on or near a hot gas or electric burner or in a heated oven.
- 11** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12** Be sure the handle is properly assembled to the basket and locked in place. See detailed assembly instructions on page 10.
- 13** Always attach breakaway cord to appliance first, then plug cord into wall outlet. To disconnect, turn control to "OFF", then remove plug from wall outlet.
- 14** Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

Additional Safety Information

Polarized Plug

This appliance has detachable breakaway cord with polarized plug (One blade is wider than the other). This plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

Short Power Cord

- 1** A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
- 2** Do not use with an extension cord with this appliance.

Warning

Serious hot-oil burns may result if deep fryer is pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled by the user. This is why the Deep Fryer is equipped with a magnetic-release detachable power cord.

Other Safety Precautions

- 1 Do not use the Fryer without oil. The Fryer will be severely damaged if heated dry. Only use liquid oil in your Deep Fryer. Never use solid fat or shortening as this will cause your Deep Fryer to overheat, or possibly start a fire.
- 2 This Fryer is equipped with a safety reset button in order to prevent operation of the appliance in the event of improper use, or irregular operation. Once your Deep Fryer has completely cooled press the Reset button on the back of the control panel. If your Deep Fryer does not operate after using the reset button contact our customer service department for repair.
- 3 Before using your Fryer for the first time wash the oil pot, lid, and frying basket in warm soapy water and dry thoroughly. It is important that your Fryer is completely dry prior to use as water will cause the hot oil to spatter. Do not immerse the control panel or power cord in water. Wipe with damp cloth only.
- 4 Do not place oversized foods or utensils not recommended by the manufacturer in the Fryer.
- 5 This product should never be used unsupervised by children or infirmed persons.
- 6 To prevent burns do not touch any metal parts of the Deep Fryer as they are very hot. Always use heat resistant gloves.
- 7 Always disconnect the power cord when not in use or when cleaning your Fryer. It is recommended not to leave your Fryer without any operation for more than sixty (60) minutes.
- 8 This Deep Fryer is designed with a Magnetic Release Power Cord that will break away from the Fryer base if the power cord is pulled. This safety feature will prevent the appliance from tipping and the hazardous spillage of hot oil.
WARNING: Always attach the cord to the Fryer first, then plug into the proper wall receptacle. Never leave the Magnetic Release Power Cord plugged into the wall without having it plugged into the appliance.
- 9 Do not use an extension cord with this appliance.
- 10 Never leave an appliance unattended when it is connected to the power source.

Before Your First Use

Carefully unpack the deep fryer and remove all packaging materials. Compare parts to the Know Your Deep Fryer page to ensure that everything has been removed from the packaging. Clean your Deep Fryer according to the Care & Cleaning section of this manual.



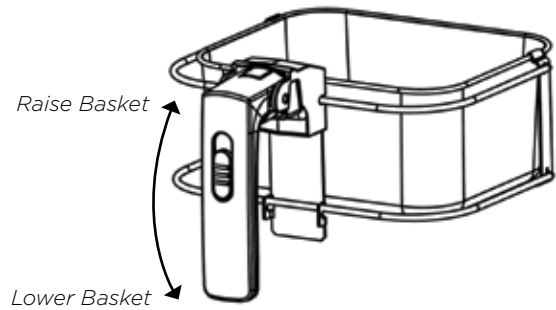
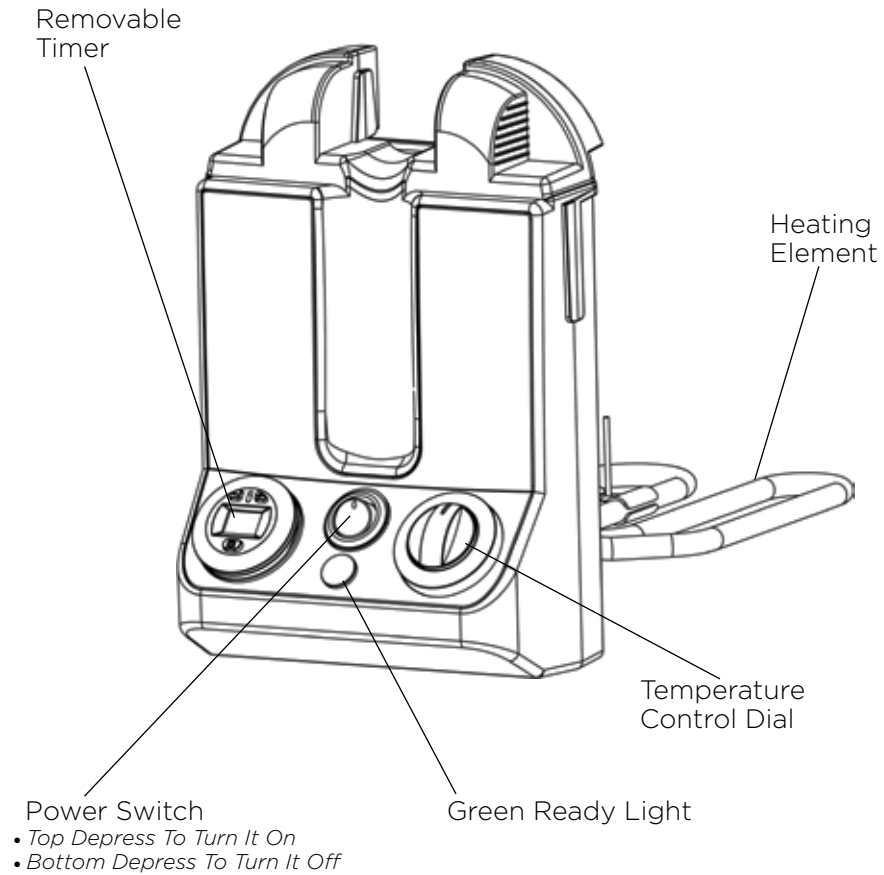
Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restaurateurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by

world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

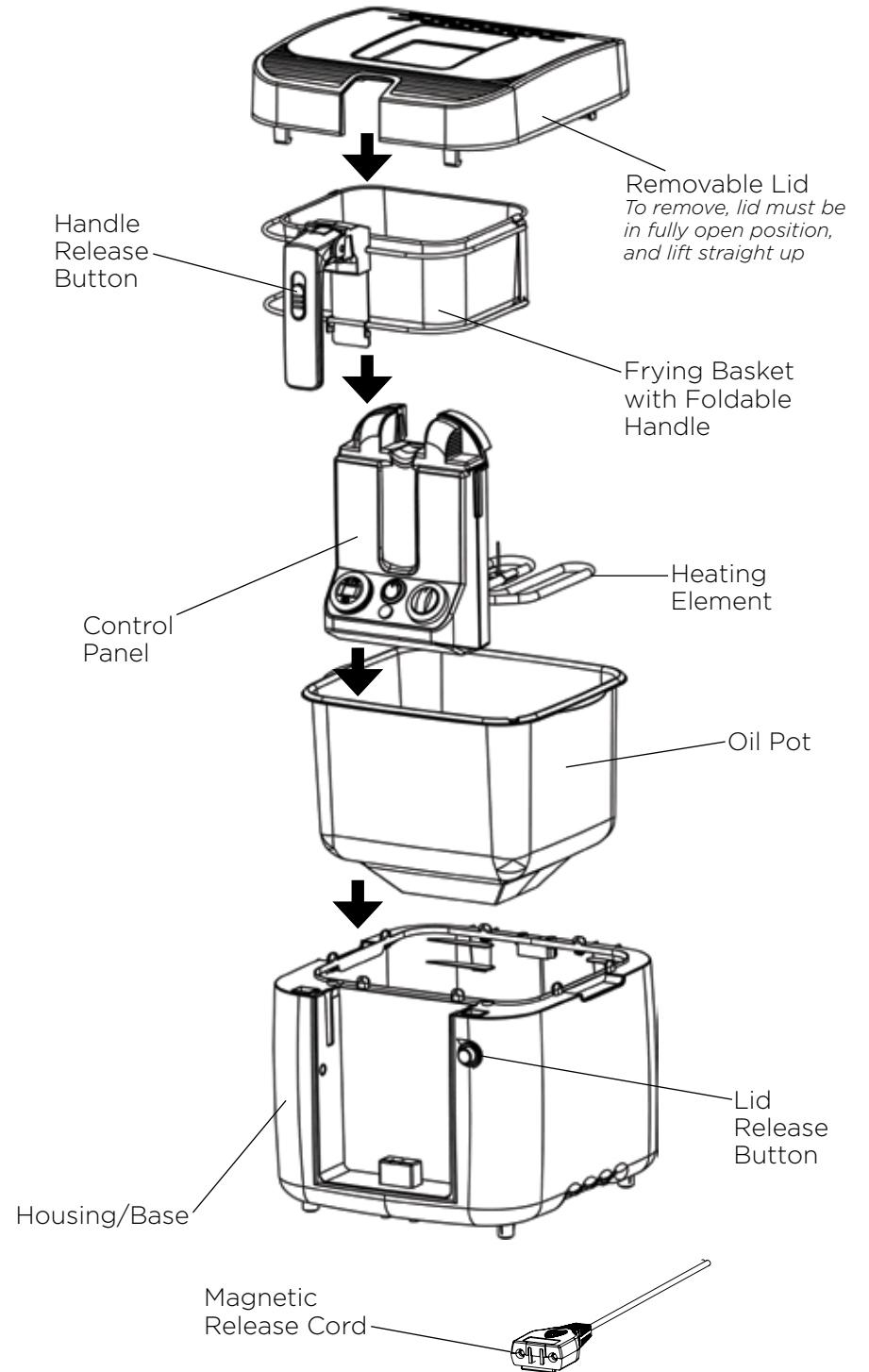
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Know Your Deep Fryer



Actual product may differ slightly from images on this page



Assembling Your Deep Fryer

- 1 Place the Deep Fryer housing on a stable, level surface.
- 2 Ensure that all components of your Deep Fryer are completely dry prior to use to avoid risk of injury due to spattering.
- 3 Insert the oil pot into the Deep Fryer housing.
- 4 Line up the control panel into the grooves on the front of the Deep Fryer housing. Your Deep Fryer is equipped with a safety micro switch which will not allow the control panel to work unless it is properly seated into both grooves in the housing.
- 5 Add the appropriate amount of oil to the oil pot. Do not fill with oil above the maximum level or below the minimum level marked on the inside of the Deep Fryer pot.
- 6 Attach the Magnetic Release Power Cord into the receptacle on the back of the housing as shown in Figure 1.
- 7 Extend the basket handle up and ensure that it is locked into place.
- 8 Place the basket into the basket holder inside the pot.

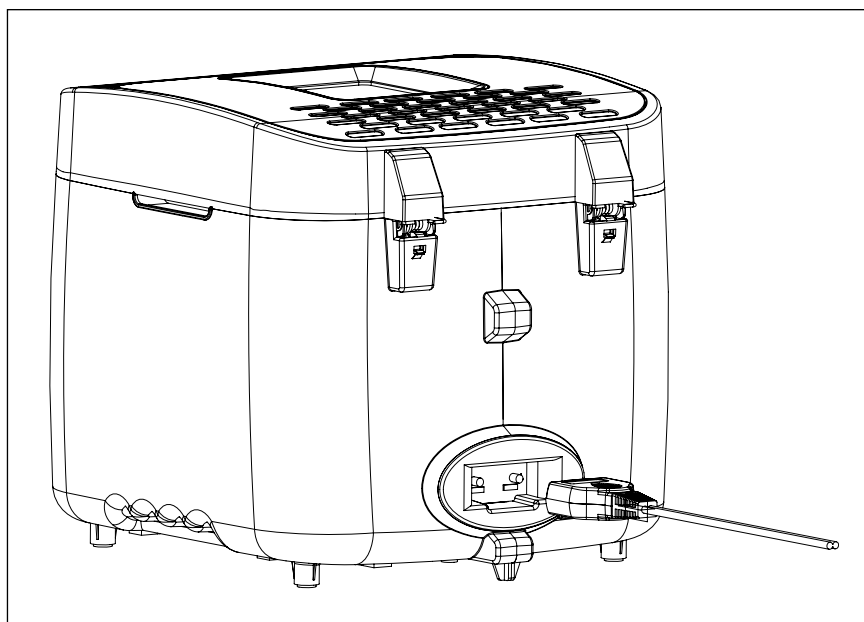


Figure 1

Using Your Deep Fryer

- 1 Assemble your deep fryer according to the instructions in the section "Assembling Your Deep Fryer"
- 2 Ensure the lid is closed for faster preheat times and the fryer basket is in the lowered position. To lower the basket slide the handle release button down and push the handle down.
- 3 To start heating the fryer turn the Power switch to the ON position, turn the temperature control dial to the desired cooking temperature. See the frying guide within this instruction manual for suggested temperature and time settings.
- 4 Preheat the oil until the Green Ready light illuminates. This will take approximately 8 - 10 minutes depending upon the amount of oil you are using. The Green Ready light will cycle on and off during the cooking process indicating that the proper temperature is being maintained.
- 5 The timer is removable and does not control the power to your deep fryer. It is for reference only. Your deep fryer will remain on as long as the Power Switch is on the ON position and the control panel is plugged in. You can remove the timer from the control panel and take it with you to alert you when the set time has elapsed. See Using Your Timer section of this manual for complete instructions.
- 6 Once the oil is preheated press the Lid Release Button to the right of the handle to open the lid. **We recommend using an oven mitt to gently hold the lid down while pressing the lid release button and guiding the lid to the open position.**
- 7 Raise the basket handle out of the oil by lifting the handle up until it clicks into place. Place the food to be fried into the basket. Do not fill the basket more than 2/3rds full.
WARNING: Do not add water, wet foods, or icy foods to the cooking oil. This will cause the oil to splatter and may result in injury. DO NOT move the deep fryer with hot oil.
- 8 While keeping the basket in the upright position, close the lid until it clicks into place. Slide the handle release button towards you and lower the basket into the oil.
- 9 When finished frying raise the basket handle up until it clicks into place. Open the lid release button ensuring that your hands and face are away from escaping steam. **We recommend using an oven mitt to gently hold the lid down while pressing the lid release button and guiding the lid to the open position.** Leave the basket in the up position for a minute or two to allow excess oil to drain from the basket. Do not leave food in the basket longer than 5 minutes to prevent food from losing its crispiness. Lift the basket out of the deep fryer and plate your food, or you may use tongs to remove food directly from the basket.
- 10 When you are finished frying, press the Power Switch OFF, turn the temperature to MIN, and unplug from the wall outlet. Allow the deep fryer and oil to completely cool before moving or cleaning.

Guidelines for Deep-Frying

- 1 Always fry food between the temperatures of 350-375° unless recipe specifies otherwise. Cooking at lower temperatures allows for more oil absorption, which makes the food taste greasy.
- 2 Make sure the READY indicator is illuminated before lowering food into oil.
- 3 Never fill the basket greater than 2/3rds full. Too much food will prevent the food from moving around and browning evenly. In addition, it may slow down the cooking time. Fry in smaller batches for faster, crispier fried food.
- 4 When selecting oil to use in your Deep Fryer, choose a high quality brand of peanut oil, canola oil, or vegetable oil. These fats can withstand high temperatures well. Do not use butter, margarine, animal fats or olive oil because these smoke at lower temperatures and can cause fire.
- 5 Do not mix different oils. Do not use shortening or lumps of fat as your Deep Fryer will overheat.
- 6 Change oil often and dispose of responsibly. Do not pour down the sink drain. Check with local regulations for proper disposal.
- 7 Keep oil for frying seafood and fish separate from oil used for potatoes and other milder items.
- 8 Before deep frying any foods, remove excess moisture by blotting well with a paper towel.
- 9 Do not add water, wet foods, or icy frozen foods to hot oil, because this will cause the oil to spatter, which may result in injury.
- 10 When frying battered foods, shake off any excess batter or coating before putting in the oil.
- 11 Never pour salt into the oil. Instead, salt the food while it is hot and draining on a paper towel.
- 12 Frozen foods can be cooked in your Fryer. Follow directions on food package. Always close the lid before lowering the basket in the oil to avoid spattering. Always lower the basket slowly into the oil.
- 13 After cutting potatoes for French fries or potato chips, wash in cold water to remove starch. This will keep them from sticking together. Dry completely before frying.
- 14 Never place any plastic utensils into hot oil. Do not pour hot oil into plastic containers.

Frying Guide

Cooking times are suggestions. Adjust them according to your own preference and the amount of food being cooked. Do not fill the basket more than 2/3rds full.

Food	Temperature	Time (Minutes)
Chicken breasts	350°F	15 to 20
Chicken drumsticks	350°F	12 to 15
Chicken fingers	350°F	12 to 15
Doughnuts	350°F	2 to 4
Eggplant	350°F	5 to 7
Fish filets, breaded	350°F	5 to 6
Fish in batter	325°F	6 to 8
French fries	375°F	5 to 7
Fries, steak	375°F	5 to 7
Mushrooms	350°F	3 to 5
Onion rings	350°F	5 to 7
Pork chops, breaded	350°F	7 to 10
Potato chips	375°F	5 to 8
Shrimp	350°F	2 to 4
Veal cutlets	340°F	7 to 10

WARNING: Do not add water, wet foods or icy frozen foods to cooking oil because this will cause the oil to splatter and may result in injury. Do not move the Deep Fryer while cooking, or at any time when the oil is hot. To check food during frying, look through the viewing window or open the lid ensuring that your hands and face are away from escaping steam. **We recommend using an oven mitt to gently hold the lid down while pressing the lid release button and guiding the lid to the open position.** Do not place your hands above the filter vent on the lid while cooking, as the steam is hot and can cause burns.

Using Your Timer

Your countdown timer features a Power Button to conserve the battery, and a + / - adjustment which allows you to adjust the time in one minute increments up to 60 minutes. The timer is also removable from your deep fryer so you can carry it with you. To remove the timer from the housing, grasp the edge of the timer and pull straight out. It has an audible beep to alert you when the set time has expired.

- 1** Your timer is shipped with a temporary battery protector which prevents draining of the battery during shipment. Before your first use remove the battery cover on the back of the timer by sliding it down. Remove the plastic protector from the timer and place the battery and cover back on the timer.
- 2** To turn your timer on press the Power button and the timer will display 00. Use the + button to increase the time in one minute increments and the - button to decrease the time. You can hold the + or - button in to scroll the time at a faster rate.
- 3** Once the desired time has been selected press the power button and the set time will blink twice and your timer will begin counting down in one minute increments. If you do not set a time and press the power button the timer will automatically turn off in 30 seconds from the last button press.
- 4** When the timer is down to the last minute the display will change to seconds. Once time has elapsed the timer will begin to beep. Press the Power button to turn the beep off.
- 5** Should your timer require a replacement battery only use a standard AG13 alkaline battery.

Care & Cleaning

Warning:

Do not attempt to clean your Fryer or drain the oil while either the Fryer or the oil is hot. Allow unit to completely cool.

Before cleaning, unplug the cord from the wall outlet first, and then from your Deep Fryer and wait for the Deep Fryer to cool completely. Remove the Control Panel with heating element from the base by lifting vertically. Never immerse the Control Panel in any liquid. Clean the heating element with hot, soapy water and be careful not to wet the control panel. Wash the Lid, Frying Basket and Oil Pot in warm, soapy water and dry thoroughly. Clean the exterior of the Control Panel with a slightly damp cloth. Wipe the Deep Fryer housing with a damp cloth. Always ensure that all components are dried thoroughly, as any residual water will cause spattering of oil.

Important:

Do not immerse the Deep Fryer Control Panel or Power Cord in water or other liquid. Do not place any parts of the Deep Fryer in your dishwasher. Always hand wash as described above and dry thoroughly.

Troubleshooting Guide

Deep Fryer has no power

The unit is not plugged in	Plug the unit into a 120 volt AC outlet.
The magnetic cord is not properly fastened	See figure 1 on page 10 for proper installation of the breakaway cord.
The control panel is not properly seated	See section 4 of Assembling Your Deep Fryer on page 10

Oil is overflowing

Too much oil has been placed in the Fryer pot	Do not exceed MAX line as indicated in the Fryer pot.
Too much food has been placed in the frying basket	Do not fill the basket more than 2/3rds full.
Using two different oils	Empty oil and clean the pot once cooled down. Use only one type of oil in the Fryer. See page 12, section 4.
The food is wet and covered with ice	Remove excess ice crystals from the food and dry wet foods thoroughly and lower the basket very slowly into the oil.

Food is not browning

Foods are excessively thick, or contain a lot of water/ice	Do not fill basket more than 2/3rds full. Remove excess ice crystals from food.
The temperature of the oil is too low	Increase temperature according to the Frying Guide on page 13.
Too much food is being added to the basket	Do not fill the basket more than 2/3rds full. You can also try frying smaller batches.

Unpleasant Odor

The oil is overused	Do not use the oil more than 4 times.
Oil has been used in different foods	Do not use the same oil for fish as you do for other food items.
Recommended oil is not being used	Only use oils recommended on page 12.

Recipes

Cajun-Style Popcorn Shrimp

Makes 4 appetizers

INGREDIENTS

1 pound 30-40 count shrimp, peeled and deveined
1 egg
1 teaspoon salt
1 teaspoon cayenne
1/2 teaspoon garlic powder
1/4 teaspoon dried leaf thyme
1/4 teaspoon dried oregano
1/8 teaspoon pepper
1/2 cup all purpose flour
3/4 to 1 cup cornmeal

METHOD

1. Rinse the shrimp under cold water. Pat dry with paper towels.
2. In a medium bowl, beat the egg with the salt, cayenne, garlic powder, thyme, oregano and black pepper until frothy. On separate sheets of wax paper, place the flour and cornmeal.
3. Dredge the shrimp in the flour. Dip in the seasoned egg mixture and coat in the cornmeal, using a fork. Place the shrimp on a wire rack set over a baking sheet. Repeat until all shrimp are coated.
4. Turn on deep fryer and set temperature dial to 375° and wait until green LED lights up ready. Place shrimp in basket and close lid. Lower basket into oil. Fry the shrimp in small batches for 1-2 minutes or until golden brown.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Coconut Chicken Fingers

Makes 18 pieces

INGREDIENTS

1 pound boneless, skinless chicken breast
1/4 cup fresh lime or lemon juice
1 1/2 teaspoons hot curry powder
1 teaspoon salt
1/4 teaspoon ground ginger
1 cup all purpose flour
1 teaspoon baking powder
3/4 cup milk
7 ounces shredded, unsweetened coconut

METHOD

1. Trim all visible fat from chicken. Cut each breast half crosswise into 6 pieces. In a medium bowl, combine the lime juice, curry powder, salt and ground ginger. Add the chicken pieces and toss to coat. Let stand 30 minutes at room temperature.
2. In a medium bowl, whisk together the flour, baking powder and milk until smooth. The batter will be thick. If it seems too thick, gradually thin it out with 1 to 2 tablespoons of additional milk.
3. Turn on deep fryer and set temperature dial to 375° and wait until green LED lights up ready.
4. Place the coconut on a sheet of wax paper. Add the chicken with marinade to the batter and toss to coat thoroughly.
5. Using tongs lift the chicken pieces, 1 at a time from the batter; let excess batter drip back into the bowl. Place chicken into basket and close the lid. Lower basket into oil. Fry 3-4 pieces at a time for 2-3 minutes or until golden on the outside and white on the inside.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Fried Oysters

Makes 24 oysters

INGREDIENTS

1 egg
1 tablespoon milk or water
2 teaspoons Chesapeake bay-style seafood seasoning
1/2 cup all-purpose flour
1/2 cup cracker crumbs
24 shucked oysters, drained

METHOD

1. In a pie plate, beat the egg with milk or water and 1 teaspoon of the seafood seasoning. On wax paper, combine the flour with the remaining 1 teaspoon seafood seasoning. Place the cracker crumbs on another sheet of wax paper.
2. Dredge the oysters, 1 at a time, in the flour, dip in the beaten egg and then roll in the crumbs to coat completely; use a fork to help roll the oysters in the crumbs. Place on a wire rack.
3. Turn on deep fryer and set temperature dial to 375° and wait until green LED lights up ready. Place oysters in basket and close the lid. Lower basket into oil. Fry in batches of 4-5 until golden and crisp.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Herb Fried Scallops

6 servings

INGREDIENTS

3/4 cup all purpose flour
1/2 teaspoon salt
1/2 cup flat beer
1 teaspoon vegetable oil
1 egg, separated
2 tablespoons chopped fresh parsley
1 1/2 teaspoons minced fresh tarragon
1 teaspoon minced fresh chives
1 1/2 pounds sea scallops

METHOD

1. In a medium bowl, combine the flour and salt. Stir in the beer and oil. Cover and let stand at room temperature 3 to 4 hours.
2. In a small bowl, beat the egg white until stiff peaks form. In another small bowl, beat the egg yolk, parsley, tarragon and chives. Beat the egg yolk mixture into the beer batter. Fold in the beaten egg white.
3. Rinse the scallops in a colander with cold water. Pat dry with paper towels.
4. Turn on deep fryer and set temperature dial to 375° and wait until green LED lights up ready. Place a few of the scallops in the beer batter and turn to coat. Lift the scallops out, 1 at a time, with a fork and tap against side of the bowl to remove excess batter. Place 4 or 5 scallops in basket and close the lid. Lower basket into oil. Fry, turning once, 3 1/2-4 minutes or until golden brown.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Onion Rings

4 servings

INGREDIENTS

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
1 1/2 cups flat beer, at room temperature
2 large sweet onions

METHOD

1. In a large bowl, mix the flour, salt and pepper. Whisk in the beer until the batter is smooth. Let stand at room temperature for 3 hours or longer.
2. Peel the onions and cut into 1/4-inch thick slices. Separate into rings.
3. Turn on deep fryer and set temperature dial to 375° and wait until green LED lights up ready.
4. Whisk the batter before using. With metal tongs, dip a few onion rings at a time into the batter. Lift out, letting the excess batter drip back into the bowl. Then carefully place the onions in basket and close the lid. Lower basket into oil. Fry, turning once or twice until golden brown.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Sweet Potato Samosas

Makes 16 samosas

INGREDIENTS

1 1/4 cups self-rising flour
3 tablespoons curry powder
1/4 cup solid vegetable shortening
3 to 4 tablespoons ice water
1 can sweet potatoes, drained
1 tablespoon minced seeded pickled jalapeño pepper
1 teaspoon grated fresh ginger

METHOD

1. In a large bowl, mix the flour with one tablespoon of the curry powder. Cut in the shortening with a pastry blender or 2 knives used scissor fashion until the mixture resembles coarse crumbs. Sprinkle ice water over the top and mix lightly with a fork just until the pastry is evenly moistened but not sticky. Gather the dough into a ball. Cover with plastic wrap and set aside at room temperature.
2. In a food processor, combine the drained sweet potatoes with the pickled jalapeño pepper, ginger and remaining 2 tablespoons of curry powder. Process in pulses until the filling is smooth. You may have to turn off the processor and scrape down the sides of the container once or twice. Transfer the filling into a small bowl. You should have one cup.
3. On a lightly floured surface, roll out the pastry to noodle thickness (1/16 inch) with a floured rolling pin. Cut into rounds with a floured 4 inch round cutter. Remove the trimmings from around the circle. Set the pastry rounds on a baking sheet. Reroll trimmings to make additional rounds.
4. Place one level tablespoon of the sweet potato filling in the center of each pastry round. Lightly moisten the edges of the dough with water. Fold the pastry over the filling to form a half moon shape. Pinch lightly to seal. Press with the floured tines of a fork, turn samosas over and press again. Trim edges neatly with a knife.
5. Turn on deep fryer and set temperature dial to 375° and wait until green LED lights up ready. Place samosas in basket and close the lid. Lower basket into oil. Fry in batches of 3-5 for 2 minutes or until a light golden brown.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Fried Chicken

In Vienna, fried chicken is always served with a salad of mixed greens, cucumbers, tomatoes, potatoes, etc. I must say, as a kid, I preferred mashed potatoes.

4 servings

INGREDIENTS

1 (2 1/2 pound) chicken
Salt and pepper
Vegetable oil, for frying
2 cups flour
3 eggs
4 cups panko (rice bread crumbs) or bread crumbs
1 cup parsley leaves
2 lemons

METHOD

1. Cut each chicken into 8 pieces. Remove the skin but not the bones. Season generously with salt and pepper.
2. Preheat the Deep Fryer to 350°. On three separate soup plates, put the flour, eggs and bread crumbs, and dip chicken pieces one at a time, first in flour, then eggs, and finally bread crumbs. Shake off excess crumbs.
3. Fry chicken pieces for about 12 to 14 minutes until nice and brown. Turn after 7 minutes. Drain on paper towels.
4. Fry the parsley for about 30 seconds. Remove, drain on paper towels, and sprinkle over chicken.

PRESENTATION

Divide onto 4 plates. Sprinkle with parsley and serve with half a lemon.

Recipe courtesy Wolfgang Puck

Spring Rolls

Makes 4 servings

FOR THE FILLING

1 large onion, julienned
1 medium carrot, julienned
1/4 pound shiitake mushrooms, discard stems, julienned
1 large red bell pepper, julienned
1 large yellow bell pepper, julienned
1 small green cabbage, julienned
Peanut oil, for stir-frying
Salt and pepper
1/4 pound glass noodles, soaked in water for 10 minutes, chopped into smaller strands
1/4 cup mushroom soy sauce
2 tablespoons chili paste
1 tablespoon sesame oil
1 bunch cilantro leaves, chopped
Cooked Aromatic mixture (see recipe on next page)

FOR THE SPRING ROLLS

Spring roll wrappers
1 egg + 1 tablespoon each water and cornstarch, beaten together for egg wash
Peanut oil, for deep-frying

METHOD

1. Prepare the filling. In a wok, stir-fry each vegetable separately in peanut oil. Season with salt and pepper. Drain and transfer to a mixing bowl. Stir in noodles, mushroom soy sauce, chili paste, sesame oil, and cilantro. Season with salt and pepper. Set aside to cool completely. When cool, blend the filling mixture with the aromatic mixture. When ready to form the spring rolls, squeeze out all the excess liquid.
2. Make the spring rolls. Place about 1/2 cup of prepared filling per spring roll wrapper. Roll and seal edges with the egg wash. Repeat the process until all filling is used.
3. In your Deep Fryer, heat the peanut oil to 350°. Deep-fry in batches of 2 until golden, about 2 to 3 minutes. Drain on paper towels. Trim off the ends and slice diagonally. Drizzle top with Hot Chinese Mustard Sauce (see recipe on page 29). Serve immediately.

Recipe courtesy Wolfgang Puck

Aromatics

4 servings

INGREDIENTS

1 (2-inch piece) fresh ginger, peeled
3 large cloves garlic
2 green onions
Pinch red pepper flakes
1/2 cup peanut oil
Pinch salt
Pinch black pepper
Pinch sugar

METHOD

1. In a food processor, combine the ginger, garlic, green onions and red pepper flakes. Turn on machine, slowly add oil and process mixture to a puree.
2. Sauté mixture for 1 to 2 minutes. Season with salt, pepper and sugar. Set aside.

Recipe courtesy Wolfgang Puck

Hot Chinese Mustard Sauce

4 servings

INGREDIENTS

4 tablespoons Chinese dry mustard
2 tablespoons water
2 tablespoons rice vinegar
4 tablespoons pickled ginger liquid
1 lemon, juiced
Pinch turmeric
1 tablespoon sugar
1 egg yolk
1 tablespoon chili oil
1 tablespoon sesame oil
1 cup peanut oil

METHOD

1. In a bowl, combine all the ingredients except the oil. Stir until well blended.
2. Slowly whisk in the peanut oil until emulsified. Refrigerate, covered until needed.

Recipe courtesy Wolfgang Puck

Shrimp Tempura with Cilantro

Makes 4 servings

FOR THE SHRIMP

16 large shrimp, peeled, cleaned and deveined, with tail intact
1 large or 2 small jalapeno peppers, seeded and minced
4 or 5 sprigs cilantro leaves chopped
2 medium limes, juiced
Salt

FOR THE TEMPURA BATTER

1 cup all-purpose flour
1 tablespoon baking powder
1 1/4 cups water
2 tablespoons sesame seeds
1/2 cup cilantro leaves, chopped fine
1 to 1 1/2 teaspoons cayenne pepper
Salt
Peanut oil, for frying
Fried Spinach Leaves (see recipe on next page)

METHOD

1. Arrange the shrimp on a large platter. Sprinkle with the minced jalapeno and the chopped cilantro. Pour the lime juice over and let marinate for at least 30 minutes, refrigerated. When ready to cook, season lightly with salt.
2. In a small bowl, sift together the flour and baking powder. Whisk in the water until the batter is smooth (do not overbeat), and then add the remaining ingredients, seasoning with cayenne and salt to taste. If made earlier in the day, set the bowl into an ice bath.
3. At serving time, in your Deep Fryer, heat the oil to 350°. Dip each shrimp into the batter and coat well. Carefully place no more than 6 shrimp into the oil with the basket already lowered and cook until golden brown, about 2 minutes. Remove with a slotted spoon or a flat strainer and drain on paper or clean toweling. Keep warm while preparing the remaining shrimp and the spinach.

PRESENTATION

*Arrange a few fried spinach leaves on half of each of 4 plates.
Place 4 shrimps on the other half and serve immediately.*

Recipe courtesy Wolfgang Puck

Fried Spinach Leaves

4 servings

INGREDIENTS

1 bunch spinach leaves
Peanut oil
Salt

METHOD

1. In your Deep Fryer, heat the peanut oil to 375°. Clean the spinach leaves well, trim and dry thoroughly. Fry until crisp and translucent, about 2 minutes. Remove with a slotted spoon and drain on clean toweling. Season with salt to taste and serve immediately.

Note: As a single leaf garnish, you can substitute the Japanese oba leaf, which you can purchase in Japanese markets. The procedure is the same for small or large quantities of spinach. However, if cooking a large amount of spinach, fry in batches and keep warm in a low oven.

Recipe courtesy Wolfgang Puck

Fritter Batter

Enough batter for 1 pound of apples or bananas

INGREDIENTS

1 cup all-purpose flour
1 tablespoon baking powder
1 pinch salt
1 pinch fresh ground white pepper
1 pinch cinnamon
1 pinch freshly grated nutmeg
1 large egg
1 cup buttermilk
1 pound apples or bananas

METHOD

1. In a small bowl, sift together the flour, baking powder, salt, pepper, cinnamon and nutmeg. In a small bowl whisk together the egg and buttermilk. Whisk egg mixture into flour mixture. Let rest for 30 minutes before using.
2. Heat oil in Deep Fryer to 350°.
3. Peel and core apples (or peel bananas, if using). Cut into sticks about 1/4 inch wide by 2 1/2 - 3 inches long. Drop into batter. Carefully drop into hot oil with the basket lowered and fry until golden.

Recipe courtesy Wolfgang Puck

Vegetable Chips

INGREDIENTS

1 pound parsnips, peeled and trimmed
1 pound carrots, peeled and trimmed
1 pound beets, peeled and trimmed
1/2 pound baking potato, scrubbed clean, but not peeled
1/2 pound sweet onion, peeled
Peanut oil for frying
1/2 cup all-purpose flour
salt
fresh ground pepper

METHOD

1. Slice the parsnips and carrots very thin lengthwise. Set aside on a paper towel. Slice the beets, potato, and onion into very thin round slices. Place the beets and potatoes into separate bowls of cold water. Be sure to dry them thoroughly before you deep fry them. Heat the Deep Fryer to 350°. Starting with the parsnips, drop a few at a time into Fryer basket and cook until lightly brown. Make sure both sides are brown, turning them if needed.
2. Lift basket and drain. Remove to clean paper towels. Season while still hot. Repeat with remaining vegetables.
3. For onion slices, dredge the onions in flour. Shake off excess flour. Fry and drain as above. For even browning, fry in small batches.

Recipe courtesy Wolfgang Puck

Crispy Shrimp or Calamari with Chinese Noodles and Spicy Garlic Sauce

4 servings

INGREDIENTS

Oil for deep-frying
2 tablespoons peanut oil
3/4 cup (4 ounces) sliced Double-Blanched Garlic (see recipe on page 34)
2 tablespoons sugar
1 cup rice wine
1/4 cup rice wine vinegar
2 tablespoons plus 1 teaspoon dark soy sauce
4 ounces carrots, peeled, trimmed, and cut into julienne (about 1 cup)
4 ounces haricots verts (young thin french style string beans), trimmed, blanched, and refreshed (about 1 cup)
4 ounces green onions, trimmed and cut into strips (about 1 cup)
2 teaspoons Vietnamese chile sauce
12 ounces fresh Chinese egg noodles or thin spaghetti
1 pound large shrimp, cleaned and tails removed, or, 1 pound calamari, cleaned and cut into 1/4-inch rings
Kosher salt and freshly ground black pepper
About 1/2 cup flour
1/4 teaspoon sesame oil

METHOD

1. Bring a large stockpot of water to a boil.
2. Make the sauce: In a large skillet or sauté pan, heat the 2 tablespoons of peanut oil. Over medium-high heat, sauté the garlic just until golden, 2 to 3 minutes. Stir in the sugar and continue to sauté until the garlic begins to caramelize, 1 or 2 minutes longer. Deglaze the pan with the rice wine, rice wine vinegar, and soy sauce. Add the carrots, haricots verts, and 2 ounces of the green onion, reserving 1 ounce as garnish. Stir in the chili sauce and continue to cook until the sauce is reduced by half.
3. Meanwhile, add salt to the boiling water and cook the noodles until they are al dente. Drain the noodles well and stir them into the sauce until they are well coated.
4. Season the shrimp or calamari with salt and pepper and toss with the flour to coat lightly.
5. Deep fry the shrimp or calamari at 375° in small batches until golden, 1 or 2 minutes. (Place the shrimp or calamari in the basket and gently ease the basket into the oil.) Drain on clean paper towels.

PRESENTATION

To serve, divide the noodles and vegetables among 4 large warm plates. Arrange the shrimp or calamari over and around each portion and garnish with the remaining green onions. Drizzle a little sesame oil over the noodles and serve immediately.

Recipe courtesy Wolfgang Puck

Double Blanched Garlic

4 servings

INGREDIENTS

3 heads garlic
Kosher salt

METHOD

1. Prepare an ice bath.
2. Separate the garlic into cloves and remove the ends of each clove. Fill a small saucepan with water. Salt lightly and bring to a boil. Carefully drop the whole cloves into the water and blanch for 30 seconds. Remove with a slotted spoon and immediately plunge into the ice water to stop the cooking process. Repeat the process. Drain the garlic and dry it well. The peels should slip off easily.
3. Cut the garlic into slices and use as needed. (Yield: 3/4 to 1 cup)

Recipe courtesy Wolfgang Puck

Apple Spring Rolls

4 servings

INGREDIENTS

6 small Granny Smith apples, 4 oz. each
1/3 cup sugar
6 tablespoons butter
1/8 teaspoon ground cinnamon
1/8 teaspoon ground ginger
1/8 teaspoon nutmeg
1/2 vanilla bean
2 tablespoons Calvados brandy (optional substitute apple juice)
1 tablespoon sugar
1 teaspoon lemon juice
pinch salt
1/2 cup raisins
1 package spring roll wrappers

METHOD

1. Peel, core and cut apples into 1/2-inch squares.
2. In a 1-quart sauté pan over medium-high heat add 1/3 cup sugar; stir until caramelized. Add apples, butter, cinnamon, ginger, nutmeg, scraped 1/2 vanilla bean, and brandy. Cook for 2 minutes, until tender. Remove from heat and add 1 tablespoon sugar, the lemon juice and pinch of salt.
3. Scoop out half of the apples with all of the liquid. Place in a food processor and process until fairly smooth. Add raisins. Remove "apple puree" from food processor and combine with remaining apples. Fold together and reserve until ready to assemble spring rolls.
4. Place the spring roll wrappers on a flat surface with the point facing you. Spoon 3 tablespoons of apple compote in a line 2 inches from the bottom point. Fold up the spring roll.
5. Deep fry 2-3 rolls in 350° oil for 2 minutes. Remove from oil, place on paper towels to drain. Dust with powdered sugar. Serve with Cranberry Caramel Dipping Sauce (recipe on next page).

Recipe courtesy Wolfgang Puck

Cranberry Caramel Dipping Sauce

4 servings

INGREDIENTS

1 cup sugar
4 tablespoons water
1 teaspoon lemon
1/4 cup orange
8 oz. cranberry juice
1 star anise

METHOD

1. In a quart saucepot combine the sugar, water, and lemon juice. Stir until dissolved.
2. Place over a medium heat cook until blond in color. Meanwhile, pour the cranberry juice and star anise in a small saucepot.
3. Place over medium heat and stir, reducing to 1/2 cup. When the sugar mixture reaches blond color, remove from heat and add the reduced cranberry juice.

Recipe courtesy Wolfgang Puck

Funnel Cake

4 servings

INGREDIENTS

1 large egg, room temperature
3/4 cup milk, room temperature
1 1/2 cups Bisquick® baking mix
2 tablespoons sugar
Powdered sugar, for dusting
Oil, for frying

METHOD

1. Preheat oil in Deep Fryer to 375°.
2. Beat egg and milk together. Add the Bisquick and sugar to egg mixture, beating until smooth.
3. When the temperature in the Fryer is 375°, open lid. The basket should be in the lowered position.
4. Pour batter into a funnel while your thumb is covering the bottom opening. Remove thumb and drop batter into hot oil using a circular motion to form spirals about 4 inches in diameter per cake. Make one funnel cake at a time.

IMPORTANT: To avoid the risk of burn from spattering, wear heavy plastic gloves during this procedure. Use extreme caution at all times.

5. Remove cake when golden brown. Drain on paper towel and sprinkle with powdered sugar while still warm.
6. Repeat until all batter is used.

Recipe courtesy Wolfgang Puck

Pot Stickers

100 to 120 pot stickers

FOR THE FILLING

1/4 cup garlic cloves
1-inch piece fresh ginger, peeled
2 tablespoons peanut oil
1/4 cup dried fruits (apricots, cherries or raisins)
1/2 bunch cilantro leaves, minced
1/2 bunch green onions, minced
Salt and pepper
Pinch sugar
1/4 cup oyster sauce
1 tablespoon chile paste
1 tablespoon sesame oil
2 pounds pork butt, cubed
Round wonton wrappers
1 egg beaten with 1 tablespoon water, for egg wash
Peanut oil, for frying
Dipping sauce (see recipe on next page)

METHOD

1. In a blender, combine garlic and ginger. Turn on machine and slowly pour the 2 tablespoons peanut oil and process to a puree. Transfer to a bowl and add the remaining filling ingredients (fruits through pork butt). Stir together and marinate for 1 hour. Pass mixture through medium dye in a meat grinder. Transfer to an electric stand mixer and, using the paddle on slow speed, mix until emulsified.
2. Make the pot stickers. Separate the wonton wrappers and brush edges with eggwash. Place a generous spoonful of the filling and seal the edges, making small folds in the rounded side, starting from the center, and folding down to each end to create a half moon shape. Continue until you have used up the filling. Refrigerate until ready to cook.
3. Cook pot stickers in small batches in boiling, salted water. Drain. Heat the peanut oil to 375° in your Deep Fryer. Fry for two minutes until golden brown. Remove and serve with dipping sauce.

Recipe courtesy Wolfgang Puck

Dipping Sauce

approx. 1 1/2 cups sauce

INGREDIENTS

1/2 cup rice wine vinegar
1 cup sesame oil
2 tablespoons minced scallions or green onions
large pinch sugar

METHOD

1. Combine all ingredients.
2. Whisk together.

Recipe courtesy Wolfgang Puck

Panko Scallops

4 servings

INGREDIENTS

1 pound fresh sea scallops
1/2 cup all-purpose flour
2 large eggs, beaten
1/4 cup milk
1 cup panko (rice bread crumbs)
Peanut oil, for frying

METHOD

1. Preheat oil in Deep Fryer to 375°.
2. Season the scallops with salt and pepper if you like.
3. Set up your coating ingredients. Place the flour on a plate. Beat the eggs and milk together in a bowl. Place the panko on a plate. Have a plate prepared to place scallops after breading.
4. Coat the scallops. Dredge the scallops in the flour. Shake off all extra flour. Dip the scallop into the eggwash. Let the excess egg slide off. Dip the scallop into the panko, pressing lightly to insure the crumbs adhere. Shake off all extra coating. Place breaded scallop on clean plate and repeat procedure until all of the scallops are coated.
5. When all scallops are coated and temperature in the Fryer has reached 375°, place about 6 scallops at a time in hot oil. Fry for approximately 2 minutes or until golden brown. Open Fryer lid and raise basket to the upright position. Let scallops drain in this position for several minutes. Remove scallops onto clean paper towels. Sprinkle lightly with salt while still hot.

Recipe courtesy Wolfgang Puck

Japanese Shrimp Tempura

4 servings

INGREDIENTS

Peanut Oil
1 pound large shrimp, peeled and deveined
1/4 cup cornstarch
1 cup sifted flour
1/2 teaspoon salt
2 beaten eggs
1 cup ice water

METHOD

1. Preheat peanut oil in Deep Fryer to 375°.
2. Dip shrimp in cornstarch and set aside.
3. Once oil has reached proper temperature, add 1 cup water and 1 cup flour to beaten eggs. Mix well, being careful not to overmix.
4. Lower basket in the oil.
5. Dip shrimp in prepared batter and place gently into oil using tongs about 6 at a time.
6. Cook Shrimp 6 minutes.
7. Raise basket and let the shrimp drain for a minute.
8. Repeat with remaining shrimp.

Deb's Tip:

Try using scallops, vegetables or even chicken.

You also could butterfly the shrimp.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Dynamic Steakhouse Onion Rings

2 servings

INGREDIENTS

Peanut oil
1 jumbo sweet onion, sliced thin
1 cup buttermilk
1 cup all-purpose flour
2 teaspoons salt
1 cayenne pepper

METHOD

1. Preheat peanut oil in Deep Fryer to 375°.
2. Slice onion into rings and soak in buttermilk (can be done up to one day in advance).
3. Season flour with salt and cayenne pepper, mixing well.
4. Remove the onion rings from the buttermilk and shake off excess. Then toss in the seasoned flour mixture, and shake off any extra flour.
5. Lower the basket in the fryer before adding onion rings.
6. Place 1/2 of the floured onions in the heated oil in the fryer one at a time, being careful not to burn yourself.
7. Cook 2 minutes per side, using tongs to turn over.
8. Raise basket, shake and let rest for a minute to drain any residual oil.
9. Pour out onion rings onto a plate and sprinkle with salt while still hot. Repeat with the remaining rings.

Deb's Tip:

Serve with a big steak and baked potatoes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Worth the Work Fair Fries

2 servings

INGREDIENTS

Peanut oil
2 large russet potatoes, peeled and soaking in water

METHOD

1. Preheat peanut oil in Deep Fryer to 325°.
2. Cut the potatoes to desired shape. Pat the potatoes dry to remove any excess moisture.
3. Place all cut potatoes in the basket, lower and cook for 4 minutes.
4. Raise basket and let drain for a minute or two. Then pour out potatoes and place on a paper towel.
5. Change the temperature on fryer to 375°.
6. Once the proper temperature is reached, place half of the potatoes in the basket, lower into the oil for 3 - 4 minutes or until they reach the desired browning.
7. Raise the basket, let the fries drain over the oil for a minute and then pour out onto a paper towel-lined plate and sprinkle with salt.
8. Repeat with the remaining fries.

Deb's Tip:

Fantastic sprinkled with malt vinegar before serving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Deb's Donuts

Makes 8 Donuts

INGREDIENTS

Peanut oil
1 8-ounce package pop-n-fresh buttermilk biscuits

METHOD

1. Preheat peanut oil in Deep Fryer to 350°.
2. Open biscuit container and remove and separate biscuits.
3. Using your finger, gently poke a hole in the center of each biscuit.
4. Carefully place the donuts in the basket 3 at a time. Lower basket into oil.
5. Cook 3 to 4 minutes per side, or until golden brown, using tongs to gently turn over.
6. Raise basket and let drain for a minute. Remove donuts and place on a paper towel to drain excess oil.
7. Repeat with remaining donuts.

Toppings

Cinnamon sugar: Mix together 1/2 cup sugar and 2 teaspoons cinnamon on paper plate. Dip donuts into cinnamon sugar mixture while still warm.

Powdered sugar: Using a sifter or a shaker, shake sugar over donuts while still warm.

Glazed donuts: Microwave store bought vanilla or chocolate frosting for 30 - 40 seconds. Stir and spoon over donuts.

Deb's Tip:
Use candied sprinkles to add color.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Easy Egg Rolls

6 servings

INGREDIENTS

1 1/2 cups shredded coleslaw mix (no dressing)
1 small onion chopped
3/4 cup cooked shrimp, chicken, or pork, diced
2 tablespoons teriyaki sauce
6 egg roll skins
Peanut oil

METHOD

1. Preheat peanut oil in Deep Fryer to 350°.
2. In a bowl mix together slaw mix, onion, choice of shrimp, chicken or pork, and teriyaki sauce.
3. Place egg roll skins in front of you like a diamond. Scoop 2/3 cup of the mixture and place in the middle of the diamond. Fold up the bottom edge and sides and roll. Seal all edges with water so that no filling can come out.
4. Cook two egg rolls at a time. Two minutes on each side, remove and drain on a paper towel. Repeat with remaining egg rolls.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

D'Ann's Italian Wontons

6 - 8 servings

INGREDIENTS

6 ounces Sweet Italian sausage, casing removed
1/4 cup chopped onion
1/2 teaspoon garlic powder
Peanut oil
1/2 cup shredded mozzarella
1/4 cup grated parmesan
1 package wonton wrappers
1 cup marinara sauce for dipping

METHOD

1. Preheat a large skillet over medium high heat. Add sausage and using a wooden spoon, break it up into tiny pieces while cooking through, about 5 minutes.
2. Drain the sausage to remove all of the fat, then add the onion, garlic powder and sausage back to skillet and cook for 3 minutes. Remove sausage mixture from skillet and add to a large bowl.
3. Preheat peanut oil in Deep Fryer to 350°.
4. Add mozzarella and parmesan cheese to sausage mixture. Mix well.
5. Place wonton wrapper in front of you like a diamond. Place 1 teaspoon of sausage and cheese mixture into the center.
6. Moisten fingers with water and dampen the edges of the wrapper, starting at one corner and fold the wrapper over to make a triangle. Press to seal. Bring the two points to the center of wonton over the filling and press them together. Cover with a damp paper towel until ready to fry.
7. Cook 3 wontons at a time in oil. Drain on a paper towel and serve with marinara sauce for dipping.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Salt Cod Fritters

Makes about 20 small fritters

INGREDIENTS

1 pound dried, boneless salt cod	1/2 cup fresh flat leaf parsley
2 cups milk	1/2 cup fresh cilantro
5 garlic cloves	2 large eggs
2 bay leaves	Fresh ground black pepper
5 sprigs fresh thyme	Kosher salt, if needed
4 large russet potatoes, peeled	Peanut oil, for frying
1 large onion, quartered	Lemon wedges, for serving

METHOD

1. Soak the dried cod in water for 18 - 24 hours, changing the water 3 times to remove the majority of the salt it is preserved in.
2. Drain the cod, rinse, and put in a stock pot.
3. Add the milk, 3 garlic cloves, bay leaves, thyme, and enough water to cover by 1 inch. Bring to a gentle boil. Reduce heat to medium-low and simmer for 20 minutes or until cod is tender.
4. In a separate sauce pan bring the potatoes covered in water to a simmer. When potatoes are tender, drain off the water and set aside.
5. When the cod is tender, drain off the milk. Place the cod in the chopper bowl of a food processor and pulse until roughly chopped.
6. Add the cooked potatoes to the chopper bowl with the cod. Add onions, remaining garlic cloves, parsley, cilantro, pepper and eggs. Pulse until combined but still chunky.
7. Preheat peanut oil in Deep Fryer to 365°.
8. Using a small ice cream scoop to shape mixture, carefully scoop and place the fritters in the oil, turning once until browned on all sides
9. Remove and place on a platter lined with paper towels. Serve hot with lemon wedges.

Recipe courtesy Debra Murray, Wolfgang Puck HSN host

Drop Donuts

Makes about 2 dozen

INGREDIENTS

1/2 cup granulated sugar
1/2 teaspoon kosher salt
A few gratings of fresh nutmeg
2 1/4 teaspoons baking powder
2 cups all purpose flour, sifted
1/3 cup whole milk
1/4 cup heavy whipping cream
2 large eggs
1 teaspoon vanilla extract
1 teaspoon apple cider vinegar
Canola oil, for frying
Powdered sugar or cinnamon sugar, for rolling

METHOD

1. In a large mixing bowl whisk together the sugar, salt, nutmeg, baking powder and flour. Stir in the milk, cream, eggs and vanilla and vinegar.
2. Preheat peanut oil in Deep Fryer to 350°.
3. Using a small ice cream scoop or two spoons, scoop up batter drop dough by tablespoon bits into oil. Fry for about 4 minutes, turning donuts over once.
4. Remove finished donuts and drain on an absorbent towel.
5. Roll in sugar as desired and eat while hot.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Falafel

Makes 18 falafel

INGREDIENTS

1 12-ounce bag dried chickpeas, soaked for 12 hours
1 large onion, peeled and quartered
6 cloves peeled garlic
1 teaspoon dried chili flakes
2 teaspoons whole cumin seed
1 tablespoon whole coriander seed
1/2 cup each, fresh Italian parsley leaves and cilantro leaves
2 tablespoons tahini
1 tablespoon fresh lemon juice
1 teaspoon baking powder
1 tablespoon kosher salt

METHOD

1. Soak chickpeas for 12 hours in cold water and then rinse but do not cook.
2. Preheat peanut oil in Deep Fryer to 350°.
3. Combine chickpeas and all remaining ingredients into bowl of food processor and pulse until evenly combined and chickpea pieces are small. Do not puree too finely.
4. Use a small ice cream scoop to form round balls of the batter and drop 6 balls carefully into hot oil. Fry for 4 - 5 minutes or until dark brown on all sides. Remove and drain on absorbent paper. Repeat with remaining mixture.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

