

Bakwan Sayur

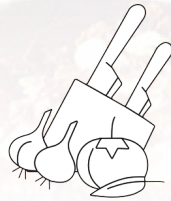
(Vegetable Fritters)

Prep Time: 20 minutes

Cook Time: 10 minutes

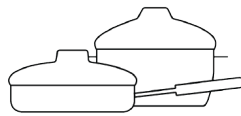
Servings: 4

Fun Fact: In Indonesia, these crispy vegetable fritters are commonly served with chilies and a tomato dipping sauce.



Ingredients

1/2 cup of shredded cabbage	1/2 teaspoon of sugar
1/4 cup of shredded carrot	1/2 teaspoon of ground pepper
2 scallions, thinly sliced	1/2 cup water
1/2 cup of all-purpose flour	3 cloves garlic, peeled and grated
2 tablespoons of rice flour	1 egg
1/2 teaspoon of salt	Oil for deep frying



Directions

1. In a mixing bowl, combine all-purpose flour, rice flour, salt, sugar, and ground pepper.
2. Add water and mix well.
3. Add grated garlic and egg into the batter before mixing again.
4. Add shredded cabbage, shredded carrot, and sliced scallions. Mix well.
5. Pour enough oil in a pot for deep frying. Drop a small piece of batter into the oil. If it bubbles immediately, the oil is ready.
6. Use a small ladle to drop the mixture into the hot oil. Deep fry until the fritter is crispy and turns golden brown on both sides.
7. Remove and drain on a wire rack or paper towel.