

## Perkedel Jagung

Equipment:	Ingredients:
Mortar and pestle Measuring cups and spoons Medium sized metal bowl Small bowl Whisk or fork Tablespoon 2 large frying pans Spatula Paper towel	3 ears corn kernels (fresh, removed from the cob) 1 tablespoon garlic chives 1 eggs (beaten) 2 tablespoons rice flour Vegetable oil (for frying) 1 teaspoon coriander seeds (lightly toasted) 1 teaspoon black peppercorns 6 shallots (minced) 3 garlic cloves (minced) 1 teaspoon rock salt 1 tablespoon granulated sugar

### What to do:

1. Combine the coriander seeds, black peppercorns, shallots, garlic, rock salt and sugar in a mortar and pound until a smooth paste is formed. Set aside.
2. In a metal bowl, lightly pound corn, then add in spice paste mixing until well combined. Add in garlic chives, then add in the rice flour and toss to coat evenly. Add in beaten egg and stir until well blended.
3. Drop by the spoonful into hot oil and fry until golden brown, about 2-3 minutes. Remove and drain well.