

Indonesian Perkedel Jagung – Corn Fritters

<p>Equipment:</p> <p>Mortar and pestle Measuring cups and spoons Medium sized metal bowl Small bowl Whisk or fork Tablespoon 2 large frying pans Spatula Paper towel</p>	<p>Ingredients:</p> <p>3 ears corn kernels (fresh, removed from the cob) 1 tablespoon garlic chives 2 eggs (beaten), or equivalent egg replacement 1 and ½ cups of rice flour Vegetable oil (for frying) 1 teaspoon coriander seeds (lightly toasted) 1 teaspoon black peppercorns 1 onion (cut into chunks) 3 garlic cloves (minced) 1 teaspoon rock salt 1 tablespoon granulated sugar</p>
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What to do:

1. Crush the coriander seeds and black peppercorns in a mortar and pestle until it is a fine powder
2. Combine the coriander seeds, black peppercorns, onion, garlic, rock salt and sugar in a food processor until it is a smooth paste. Set aside.
3. 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 (or egg replacement) and stir until well blended.
4. Shallow fry spoonful of the mixture in hot oil. Fry until golden brown. Carefully flip each fritter to cook on the other side. This should take about 2-3 minutes each side. Remove and drain well.