

Indonesian Pilus – Sweet Potato Puffs

Equipment: Large heavy based pot Potato ricer Wooden spoon Measuring cups and spoons Large bowl Large frypan Spatula	Ingredients: 450 g of sweet potato, peeled and cut into large chunks 1/4 cup flour 1 egg, beaten 1 1/2 tablespoons brown sugar 1 teaspoon salt Oil (for deep frying)
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What to do:

1. Place the sweet potatoes in a large, heavy-based pot and cover with water. Set the pot over a medium flame and simmer until cooked all the way through, around 8-12 minutes.
2. Drain the cooked sweet potatoes and mash them or put them through a ricer.
3. Return the potatoes to the pot and cook over very low heat, stirring constantly, for another 5-6 minutes, until they begin to dry out. Remove the potatoes from heat and allow to cool.
4. Beat in all the remaining ingredients except for oil until smooth.
5. Add more flour if the batter is too moist to hold its shape on a spoon.
6. Heat the oil in a deep fryer or large skillet to medium heat.
7. Drop large spoonfuls of batter into the oil and brown on both sides, turning occasionally.
8. Remove to a plate lined with paper towels and continue cooking the remaining batter.
9. Serve with a sambal or sriracha chili sauce.