



Fried Kangkong

a quick and easy vegetable recipe that is made with water spinach leaves dipped in egg and flour batter then deep-fried until crispy; best served with a delicious dipping sauce and enjoyed as a snack or appetizer.

Recipes

- 1 bundle of kangkong
- 1 egg (beaten)
- 1 cup cold water
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper powder
- 1 1/2 cup cornstarch
- 1/2 cup all-purpose flour
- cooking oil

Steps:

1. Remove the kangkong leaves. Wash in water and dry. Use the stems in other recipes (e.g. Sinigang recipe).
2. Mix the egg, water, cornstarch, flour, salt and pepper in a bowl.
3. Add the kangkong leaves and mix until all the leaves are coated with the batter.
4. Heat cooking oil in a pan.
5. Fry the leaves until crispy and golden brown.
6. Strain the cooked pieces for excess oil.
7. Serve with Mayonnaise Dip or vinegar
8. Share and Enjoy!